Desserts

Melba - Blushing Peach Beyan Al-Ghosen - DFAIT/MAECI

Ingredients:

- 2 Packages (10.1 gram each) of JELL-O Light Strawberry Jelly Powder
- 2 Cups unsweetened apple juice
- 2 Cups water
- 4 Large ripe peaches, halved, pitted
- 1 Cup fresh raspberries
- 1/2 Cup thawed Cool Whip Light Whipped Topping

Instructions:

- Mix dry jelly powder, apple juice and water in Dutch oven.
- Bring to boil on medium-high heat. Cook until jelly powder is completely dissolved, stirring frequently
- Add peaches; cover pan with lid. Reduce heat to medium-low; simmer 15 to 20 minutes or just until peaches are tender. Remove peaches from liquid; discard liquid
- Place 2 peach halves in each of 4 individual dessert dishes; top with 1/4 cup of raspberries and 2 tablespoon of the whipped topping