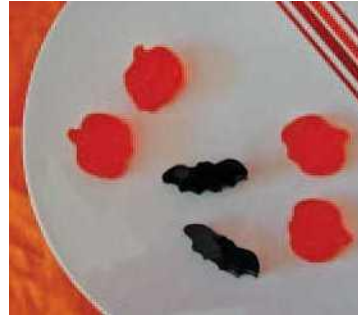


Black-Cherry Fruit-Bats and Citrus Orange Pumpkin Fruity Cutouts

Makes about 2 dozen each

Black-Cherry Bats:

- 2 3-ounce packages black-cherry gelatin (dry)
- 3/4 cup water
- 1/2 cup grape juice
- 1/2 teaspoon lemon juice



Empty both packages of dry gelatin powder into a large bowl. In medium saucepan, stir together water and juice; bring to a full boil then remove pan from heat. Pour hot juice mixture slowly into bowl, stirring constantly with a large spoon. Keep stirring for two minutes or until all granules have dissolved. Add lemon juice and stir to mix.

Pour mixture into a 9-inch round or square pan and place pan in refrigerator. Chill for at least 3 hours or until firm. Cut into squares with a knife, or into bat-shapes with cookie cutters dipped in hot water. If pieces are hard to get out, set the entire pan for a minute onto a cookie sheet filled with a quarter-inch of hot water. Keep chilled.

For the Citrus Orange Pumpkins, repeat the directions with:

- 2 3-ounce packages orange gelatin (dry)
- 3/4 cup water
- 1/2 cup orange juice (no pulp) or lemonade
- 1/2 teaspoon lemon juice

Use pumpkin-shaped cookies cutters as desired.

Recipe idea adapted from "The Braces Cookbook" by Pamela Waterman