

# COFFEE JELLO

## BOTTOM LAYER

4 T instant coffee

1/4 C boiling water...dissolve in a bowl

4 3/4 pkg gelatin (Knox unflavored)

1 C cold water...dissolve in another bowl

1 1/4 C sugar

2 cans evaporated milk...bring till boiling point take off the stove, then add

1 tsp vanilla extract

Mix everything together. Make sure the gelatin is dissolved, otherwise it will be grainy. So keep stirring. Pour into a 9x13 pan that is lightly coated with mayonnaise. You cannot taste it. 50 years ago that is what they used. Pam leaves a funny taste on the jello. Refrigerate till firm.

## TOP LAYER

2 1/4 pkg gelatin (use the rest of pkg)

3/4 C Cold water...dissolve in a bowl

1 T instant coffee

3/4 C boiling water

1/2 C sugar...dissolve in a bowl

Mix top layer together. Pour over bottom layer when firm. Pour in the corner because it will set up first.