



Fruit Jelly Wobblers



Serves
9



Prep
10 minutes,
plus 2-3 hours
to set



Ingredients

227g Princes Pineapple Chunks with Juice
220g Princes Peach Slices with Juice
298g Princes Mandarin Segments with Juice
1 sachet sugar free lemon & lime jelly
1 sachet sugar free strawberry jelly
1 sachet sugar free orange jelly

There's something so refreshing about fruit jellies - enjoy their simplicity!

Cooks Tip:

The jellies will keep in the fridge for 3-4 days.

	Calories	Sugars	Fat	Saturated Fat	Salt
169g	174	7.9g	0g	0g	0.02g
RI%	2%	9%	0%	0%	0%

Method

1. Drain the cans of fruit, reserving the juice from each one.
2. Share each variety of fruit between 3 serving glasses or plastic bowls.
3. Make up the jellies separately, first dissolving the crystals in 300ml boiling water. Add the reserved fruit juice to each one, adding the pineapple juice to the lemon & lime, the peach juice to the strawberry jelly, then the juice from the mandarins to the orange jelly. Add cold water to each variety to make the amount up to 500ml.
4. Pour the lemon & lime variety over the pineapples, the strawberry variety over the peaches and the orange variety over the mandarins. Transfer to the fridge and chill until set. Serve.