



12 Days of Christmas Recipes

Cranberries in Snow (made with Splenda sugar Blend)(Davita)

Serving size: 1/2c for 2 ppl

1/8c Cran-Cherry Juice

1 2/3 ounces Fresh

Cranberries

¼ packet Unflavored Gelatin

1/8c Splenda Sugar Blend

1/8c Crushed Pineapple

1 1/8 ounces low fat cream
cheese

1/3c Fat Free Whipped
Topping

Instructions:

1. In a medium saucepan, boil the cran-cherry juice
 2. Add the cranberries and return to boiling, and then reduce heat to medium. Cook until berries are tender, about 10-12 minutes.
 3. Remove the pan from heat, Stir in gelatin and half of the sugar blend. Stir until sugar is dissolved. Let cool, approximately 30 minutes.
 4. Add the drained pineapple to cranberry mixture. Mix well. Pour mixture evenly in individual dessert glasses. Chill until set, approximately 1 hour.
 5. Set the cream cheese out to soften, about 30 minutes.
 6. Make the topping in a large bowl by mixing remaining sugar and the softened cream cheese with a hand mixer. Gently fold in the whipped topping.
 7. Spread topping smoothly over congealed cranberry mixture in pan or spoon evenly over individual serving glasses. Refrigerate to chill topping
 8. Serve
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