

Quick 'n Easy Recipes!

Jel-Ring Cheesecake

8 oz. Cream Cheese

1 Package Jell-O No Bake Cheesecake

(Pie filling - optional)



Follow instructions to prepare the graham cracker crust. Prepare filling in the Mix-N-Stor Plus Pitcher as indicated on box, adding the 8 oz. pkg. of cream cheese. Turn Jel-Ring Mold upside down (have insert already in place). Spread pie filling (or fruit filling in Box) around mold. Pour the Cheesecake filling over the fruit. Place the crumb mixture on top of the filling. Put seal on and chill. Unmold and serve.

Jel-Ring Hoagie

1 $\frac{1}{2}$ lb. Loaf of bread (white, wheat, etc.) - remove crust.

$\frac{1}{2}$ lb. Deli meat slices (can use 2 different kinds)

$\frac{1}{2}$ lb. Thin cheese slices (can use 2 different kinds)

1 Tomato - thinly sliced

Mayonnaise, mustard, onions, pickles, etc., your choice!

Trim crusts from bread. Layer $\frac{1}{3}$ of the bread slices in the Jel-Ring, always overlapping. Spread mayo on bread, then add a layer of $\frac{1}{2}$ the meat and $\frac{1}{2}$ the cheese - always overlapping so the "sandwich" will hold together. Add tomato slices, onions, mustard, etc., and then another $\frac{1}{3}$ of the bread. Repeat with mayo, meats & cheeses, etc., finishing with a layer of bread. Press firmly into the mold. Seal the mold. You can unmold and serve immediately or refrigerate for eating later! When ready to serve, prick a pickle with a toothpick and insert into a bump on the top, an olive on a toothpick in the next, etc. Slice into 20 sandwiches. (Can put carrot & celery sticks in center of mold as garnish.