

Blackberry Cream Cheese Gelatin Dessert
Submitted by Dolores de la Torre

First layer:

- 2 cups Blackberry juice (no water)
- 1/4 cup sugar
- 1 package of unflavoured gelatin

Second layer

- 1 1/2 cups milk or rice milk
- 1 package or 1 cup cream cheese
- 1 teaspoon vanilla
- 1/4 cup sugar

First layer:

Mix blackberry juice with sugar in a small cooking pot, sprinkle gelatin on top, and let sit about 20 minutes. Slowly warm up the ingredients and mix in the gelatin as it is warming up. Once the gelatin is completely integrated, take off from heat. Pour on a pie dish and refrigerate till set firm.

Second layer:

Beat together the milk, vanilla, cream cheese and sugar in a blender or whisk till smooth. In a small cooking pot put mixture and sprinkle gelatin on top for about 20 minutes.

Warm up mixture and mix in the gelatin till it is integrated. Pour on top of blackberry gelatin that has set, (pour carefully, make sure milk mixture is not too hot).
Refrigerate till set.