

Fruit Jelly Ships

Ingredients:

- 5 oranges
- 1 pack of Moir's Orange Jelly
- 1 pack of Moir's Greenage Jelly
- 1 pack of Moir's Raspberry Jelly
- 660ml boiling water
- 220ml Liqui-Fruit Clear Apple Fruit Juice
- 22ml Liqui-Fruit Cranberry Cooler Fruit Juice
- 220ml Liqui-Fruit Orange Fruit Juice
- Colour paper
- Tooth picks

Method:

1. Slice the oranges in half.
2. Hollow out the orange halves with a teaspoon (be careful not to pierce the orange peel).
3. Pour each of the Moir's jelly packets into 3 separate bowls.
4. Add 220ml boiling water to each jelly mix and stir until the jelly powder has dissolved.
5. Pour 220ml of Apple juice into the Greenage jelly mixture, stir to combine.
6. Pour 22ml of Orange juice into the orange jelly mixture, stir to combine.
7. Pour 220ml Cranberry juice into the raspberry jelly mixture, stir to combine.
8. Pour the mixture into the hollowed-out orange halves.
9. Place the filled orange halves in the fridge to set for 4 – 6 hours.
10. Remove the halves from fridge and slice each orange half into three pieces.

Creating the Jelly boats:

11. Cut the colour paper into small squares.
12. Cut two slits at opposite ends of the squares.
13. Push a toothpick through the two slits in the squares.
14. Place the toothpick 'sail' into the middle of the jelly square & ENJOY!