

Sky Jello

(Source: <https://onelittleproject.com/sky-jello-with-fluffy-clouds/>)

Ingredients

- 2 small boxes of blue Jello
- 2 cups boiling water
- 2 to 3 cups of ice cubes
- 1 Can whipped cream

Instructions

1. Dissolve the Jello powder in 2 cups of boiling water.
2. Add ice cubes and stir until the Jello starts to firm up and can hold its shape. (Refrigerate for about 20 minutes if needed.)
3. Cover the bottom of the jar or serving cup with blue jello.
4. Add a small dollop of whipped cream on the edges and shape it into a cloud with a spoon. You could also use whipped cream or Cool Whip. Use about two spoons per cloud.
5. Add another layer of jello to just cover the clouds.
6. Repeat until you run out of jello.
7. Refrigerate for 2 to 4 hours before serving.

This sky jello with fluffy clouds is super easy, quick to put together and make a fun snack for a program!

Further reading. More articles on the origin of gelatin from the AVL in full text. Useful for getting into the science of gelatin.

Nelson, Diane. "First You Boil Some Bones." *Cricket*, vol. 22, no. 4, Dec. 1994, p. 58. *EBSCOhost*, search.ebscohost.com/login.aspx?direct=true&db=prh&AN=9412027545&site=eds-live.

"Jiggle Optics." *Scholastic SuperScience*, vol. 13, no. 3, Nov. 2001, p. 14. *EBSCOhost*, search.ebscohost.com/login.aspx?direct=true&db=prh&AN=5437471&site=eds-live.

VAN KOOTEN, VALERIE. "FACT OR FICTION." *Boys' Life*, vol. 103, no. 3, Mar. 2013, p. 50. *EBSCOhost*, search.ebscohost.com/login.aspx?direct=true&db=prh&AN=85225184&site=eds-live.