

# SPICED CRANBERRY ORANGE MOLD

SUBMITTED BY: ELEANOR RICHARDSON, CONYERS GA

1 1/2 cup boiling water  
1 tbs lemon juice  
1 pkg (8 oz.) Jell-O (Raspberry)  
1/4 tsp ground cinnamon  
1 can (16 oz.) whole berry  
1/8 tsp ground cloves  
cranberry sauce  
1/2 can mandarin oranges  
1 cup cold water  
1/2 cup chopped walnuts (optional)

Stir boiling water into gelatin until completely dissolved. Stir in cranberry sauce, cold water, lemon juice, cinnamon & cloves. Refrigerate about 1 1/2 hours or until thickened. Stir in oranges and walnuts. Spoon into 5 cup ring mold. Refrigerate until firm.