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# Spider Jell-O

## Outside Layer

2 C boiling water  
2 packages (3-ounces each) black cherry Jell-O  
½ C ice cold water  
8-ounces Cool-Whip

## Inside Layer

2 small packages black cherry Jell-O  
1 C boiling water  
8-ounces cream cheese  
1 C Cool-Whip  
½ C chopped nuts  
1 jar canned cherries with juice

## Decorating Ingredients

8 black Twizzler licorice sticks - legs  
2 red marachino cherries - eyes

## Procedure

**Outside Layer:** Coat 2½ quart (8½" diameter) bowl with cooking spray. Wrap outside of 1 quart (6" diameter) bowl with plastic wrap. In separate bowl, pour 1 cup boiling water over 2 packages gelatin; stir to dissolve. Stir in ½ cup cold water; chill, stirring halfway through, until consistency of mayonnaise, 20 - 25 minutes. Stir in topping. Chill until slightly set, 15 minutes. Spoon into 2½ quart bowl. Push 1 quart bowl into center of gelatin mixture. Chill until set, 15 minutes. **Inside Layer:** Dissolve 2 packages Jell-O in 1 cup boiling water. Break up cream cheese and add to Jell-O; mix until creamy. Drain cherries; use enough of the liquid to make ¾ cup - add water if necessary. Add cherry juice to lime Jell-O. Chill slightly to make firmer. Remove from refrigerator and add Cool Whip, nuts and cherries. Refrigerate until slightly thick. Remove both bowls from refrigerator. Remove 1 quart bowl and wrap from larger bowl. Spoon inside layer mixture into well. Return to refrigerator. Chill until firm, overnight. Run knife around edge to loosen; top with platter. Place bowl in water if necessary to loosen. Invert onto platter. Insert 8 legs into Jell-O (4 on each side) and 2 maraschino cherries (held on by toothpicks) for eyes.

