

Ingredients

- 1 (29-ounce) can pears, juice reserved
- 1 (8-ounce) can crushed pineapple, juice reserved
- 1 small box lemon or raspberry gelatin
- 1 (8-ounce) package cream cheese
- 1 (12-ounce) container frozen whipped topping, thawed

Directions

- 1. Combine pear and pineapple juices to equal 1 cup and bring to a boil in a small saucepan. Dissolve gelatin in juice.
- 2. Transfer to a medium bowl and place in refrigerator until gelatin just begins to set, about 30 to 40 minutes.
- 3. In a blender, combine pears and cream cheese together until smooth. Gently blend into gelatin.
- 4. Fold half of the whipped topping into gelatin mixture. Pour into a medium glass dish and chill until set.
- 5. Top with remaining whipped topping.

Serves: 7 to 9