



Comal Pecan Farm

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Apricot Gelatin Salad Recipe

Ingredients (checklist)

- ☐ 1 (6-oz.) pkg. apricot or orange gelatin
- ☐ 2 c. boiling water
- ☐ 1 (20-oz.) can crushed pineapple
- ☐ 1 (8-oz.) pkg. cream cheese, softened
- ☐ 1 (15-oz.) can apricot halves, drained and chopped
- ☐ 1/2 c. chopped pecans
- ☐ 1 sm. (8-oz.) ctn. Cool Whip

Directions

1. In a bowl, dissolve gelatin with boiling water.
2. Drain pineapple, reserving juice.
3. Add pineapple to gelatin and set aside.
4. In a mixing bowl, beat cream cheese and pineapple juice until smooth.
5. Stir in gelatin mixture and chill until partially set, stirring occasionally.
6. Stir in apricots and pecans.
7. Fold in whipped topping.
8. Pour into a 13 x 9-inch dish. Sprinkle with chopped pecans, if desired.
9. Chill until firm.

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Prep Time: *30 minutes*

Cook Time: *120 minutes*

Yield: *6 to 8 serving*