



Eat an Igloo



INGREDIENTS

- 6 small packets (6 tbsp) unflavored gelatin
- 4 packages (3 oz each) berry blue gelatin
- 1½ cups cold water
- 7 cups boiling water
- 1 package cream cheese (8 oz), softened
- 6 tbsp butter, softened
- Pastry or plastic bag
- 1 cup powdered sugar
- Coconut flakes

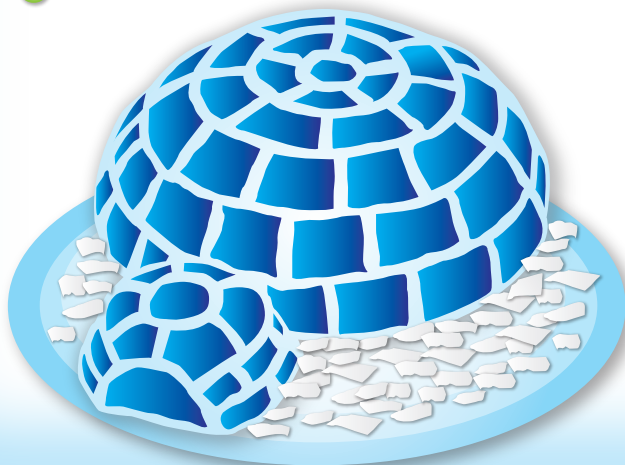
Native Alaskans used to live in igloos while hunting and traveling. Igloos are houses made of snow. You'd think it would be cold in an icy home, but no! Snow is a good insulator, which means it helps retain heat. Let's make an igloo together. This igloo is special - you can eat it!



INSTRUCTIONS

Create Your Igloo Ice Blocks

- 1 Mix unflavored gelatin with 1½ cups of cold water.
- 2 In a separate large bowl, mix berry blue gelatin with 7 cups of boiling water. Ask a parent to help you with the hot water!
- 3 Add the cold water mixture to the hot water mixture.
- 4 Coat a 2-qt bowl and a 6-oz custard cup with cooking spray.
- 5 Divide and pour your mixture between the two.
- 6 Put them in the freezer for 4 hours.



Create Your Frosting

- 1 In a bowl, mix cream cheese, butter and sugar.
- 2 Transfer to a pastry/plastic bag.
- 3 When you're ready to assemble your igloo, snip off a small corner of the bag to pipe out your frosting.

Assemble Your Igloo

- 1 Separate the frozen gelatin from the bowl. Here's your igloo!
- 2 Unmold the igloo's porch from the cup.
- 3 Cut 1¼" slices from both sides of the porch.
- 4 Connect one of its flat sides to the igloo.
- 5 Create ice block patterns with the cream cheese mixture.
- 6 Spread the remaining cream cheese on the sides of the plate.
- 7 Add coconut flakes for snow.