

Whip Up Some El Niño Pudding!



You have probably heard people blame "El Niño" for everything from bad weather to lost homework. Now we are going to "blame El Niño" for inspiring a delicious and colorful dessert!

Be Careful! Since you must boil water for this recipe, please share this activity with an adult.

What you need:

- Four small packages of gelatin dessert mix (like JELL-O® brand) in these colors:
 - Purple (like grape or blackberry)
 - o Green (lime)
 - Yellow (lemon)
 - Red (like cherry, raspberry, or strawberry)
- 1 quart lemon or pineapple sherbet
- Whipped cream
- Glass casserole dish or glass bowl that can hold 8 cups of liquid
- · Measuring cup
- Four mixing bowls (or fewer, if you wash them out between colors)
- Rotary beater or whisk

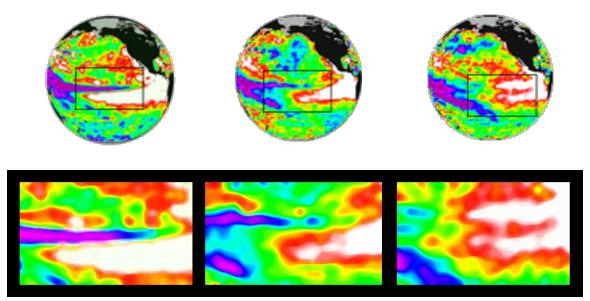




What to do:

- 1. Do these steps for each of the four colors of gelatin:
 - 1. Dump the gelatin mix into a bowl. Add 1 cup of boiling water and stir until the gelatin is completely dissolved.
 - 2. Important! Let the gelatin mixture COOL to room temperature.
 - 3. When the gelatin mixture is cool, add 3/4 cup of the sherbet, and mix in with the beater or whisk.

- 2. One color at a time, carefully pour the "pudding" mixtures into the glass dish. Pour the colors in this order:
 - 1. Purple (bottom)
 - 2. Green
 - 3. Yellow
 - 4. Red (top)
- 3. Put the "pudding" into the refrigerator until it is completely set.
- 4. Now for the artistic part. When you are ready to serve, scoop out the servings at an angle so that you can see all the different layers from the top. Depending on how much you like whipped cream, make it look a little like one of these satellite images of the Pacific Ocean with the El Niño condition. Use the whipped cream to make the white "El Niño."



Examples of El Nino conditions in the Pacific Ocean

Learn all about El Niño here: http://spaceplace.nasa.gov/el-nino.

Of course, when you're tired of being artistic, eat the rest of the pudding! (Don't forget the whipped cream.)