

Orange Fluff

Ingredients:

2 (15 ounce) cans mandarin oranges, drained,
reserving 1/2 cup of the liquid
1 (3 ounce) package orange Jell-O
1 cup boiling water
1 (3.4 ounce) package instant vanilla pudding
1 (8 ounce) container frozen whipped topping, thawed
2 cups mini marshmallows



Directions:

Drain mandarin oranges, reserving 1/2 cup of the liquid.
In a large bowl, add orange Jell-O and boiling water.
Whisk together until fully dissolved.
Then add your 1/2 cup of reserved liquid from your drained
mandarin oranges.
Whisk together until well combined.
Chill in the refrigerator for 20 minutes.
Remove from the refrigerator and add instant vanilla pudding.
Whisk together until fully combined.
Place back into the refrigerator and chill for 20 minutes.
Then remove from the refrigerator and add the whipped topping.
Gently fold this in.
Then add your drained mandarin oranges and your mini marshmallows.
Gently fold together until fully combined.
Chill in the refrigerator for a couple of hours before serving to allow it to
thicken and the flavors to blend together.

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