

## Unscramble These Orthodontic Terms

1. \_\_\_\_\_ unmcclaoliso

2. \_\_\_\_\_ gdaeaerh

3. \_\_\_\_\_ sscialte

4. \_\_\_\_\_ whcarrei

5. \_\_\_\_\_ csrbea

6. \_\_\_\_\_ thoorndsitt

7. - \_\_\_\_ r-yxa

(answers on page 2)



### *“Braces safe” Valentine recipe*

#### Floating Fruit Parfaits

Prep time : 15 min

Ready in :1 hr 35 min

#### Ingredients:

1/2 cup sliced strawberries

3/4 cup boiling water

1 pkg. (4-serving size) JELL-O Brand Strawberry Flavor Sugar Free Low Calorie Gelatin

1/2 cup cold water

3/4 cup ice cubes

1 cup plus 6 Tbsp. thawed COOL WHIP LITE Whipped Topping, divided

#### Preparation:

Divide strawberries among 6 dessert glasses. Stir boiling water into gelatin in medium bowl at least 2 minutes until completely dissolved. Add cold water and ice cubes; stir until ice is completely melted. Remove 3/4 cup of the gelatin; pour evenly over strawberries in each glass. Refrigerate 20 minutes or until gelatin is set but not firm.

Add 1 cup of the whipped topping to remaining gelatin; stir with wire whisk until well blended. Spoon evenly over gelatin in glasses.

Refrigerate 1 hour or until firm. Garnish each parfait with 1 Tbsp. of the remaining whipped topping.