Hmmm..Finger Jello

Yield: 9 x 13 inch pan

5 boxes (3oz) Favored Gelatins Blueberry, Lime, Lemon, Orange, and Strawberry
7 envelopes unfavored gelatin Knox
1 can (14z) Eagle Brand Condensed Milk

For Milk Mixture: Dissolve 2 envelopes of unfavored gelatin in 1/4 cup of cold water, then add 3/4 cup boiling water. Mix well. In another bowl (or pot) combine 1 can condensed milk with one cup of boiling water. Combine both mixtures and cool. (need for four layers approx 3/4 cup each)

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For Jello Mixture: Mix each box of Jello with one envelope of Unfavored gelatin, Add 1 cup of boiling water, mix well (for approx 2 minutes). Hint: make next Jello favor after each favor pouring.

For Rainbow Finger Jello: First Layer, pour Blueberry mixture in pan, refrigerat for 15 minutes or freezer for 10 min. (hint, make next jello mixture to cool NOW) After 15 minute, add milk mixture 3/4 cup, put in refrig for 15 minutes, pour next flavored jello, alternate with milk mixture, (refrigerate for each layer) ending with favored jello. EX: Blueberry, Milk, Lime, Milk, Lemon, Milk, Orange, Milk, and Strawberry.

Hmm, sometimes the milk mixtue will thicken before the last couple of pourings,you can M/W for few seconds (stir), or put mixture bowl into hot water bath (stir), or put pot on warm burner (stir)
Need only be luke-warm, otherwise might melt jello layer.

Done...refrigerate for at least 4 -5 hours or overnite before cutting