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<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity/Size</th>
</tr>
</thead>
<tbody>
<tr>
<td>2 - 3 oz. boxes lime Jell-O</td>
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<tr>
<td>2 cups boiling water</td>
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<tr>
<td>8 oz. cream cheese</td>
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<tr>
<td>1 - 15 oz. can pear halves, diced</td>
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<tr>
<td>1 ½ cups pear juice plus cold water</td>
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<tr>
<td>8 oz. Cool Whip</td>
<td></td>
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</tbody>
</table>

Dissolve Jell-O in boiling water. Add cream cheese and stir well (you want to get rid of any cream cheese lumps ... it works best to use an electric mixer or hand blender). Add pear juice/cold water and diced pears. Refrigerate until thick (but not completely set). Fold in Cool Whip. Refrigerate until firm.  

From the kitchen of Debbie Mascaro
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