Raspberry Applesauce Wreath

One smooth raspberry-applesauce wreath, about 3⅓ cups (800 ml); 6 modest dessert portions · Active 40 min · Total 11 hr

Ingredients

- 10½ oz frozen raspberries (300 g)
- ¼ cup drinking water (60 ml), for berries; extra only if needed to bring strained purée to 240 ml
- 2 standard ¼-ounce envelopes unflavored powdered gelatin (14 g total), of specified setting strength
- 6 tablespoons cold drinking water (90 ml), for gelatin
- 1 cup ready-to-eat smooth unsweetened applesauce (240 g)
- ¾ cup pasteurized apple juice (180 ml), divided
- 1 tablespoon lemon juice (15 ml)
- 2 tablespoons plus 1 teaspoon granulated sugar (30 g)
- ¼ teaspoon neutral oil (1.25 ml), for wiping mold

Set out

Berry saucepan, Fine sieve and spoon, Small gelatin saucepan, Mixing bowl and whisk, Scale and measuring jug, Metal ring mold of at least 1-liter capacity, Paper towel, Food thermometer, Cold platter, Refrigerator

Allergens

No major US allergen identified in the base ingredients. Check labels and substitutions.

Make it

1. Simmer frozen raspberries with 60 ml cooking water until bubbling throughout, then simmer 5 minutes or follow longer packet heating. Press through fine sieve, discarding seeds. Measure 240 ml strained purée, adding safe water only if short; chill extra separately. Cool measured purée in refrigerator. Check mold capacity, dry and oil lightly.

2. Bloom gelatin over 90 ml cold water in mixing bowl 5–10 minutes. Warm 90 ml apple juice with sugar to 140–150°F (60–65°C), remove from heat and stir into gelatin until dissolved. Add remaining 90 ml apple juice and lemon.

3. Whisk in cold applesauce and measured cold raspberry purée until smooth. Refrigerate 10–20 minutes, stirring once or twice, until cool but still pourable. Pour into ring with at least ½ inch (1.25 cm) headroom; refrigerate excess separately.

4. Cover and refrigerate at 40°F (4°C) or below at least 8 hours until firm. Allow 11 hours total including berry preparation/cooling. For unmolding, set a cold plate beside the refrigerator. Dip only the outside of the metal mold in warm, not hot, water, about 100°F (38°C), for 5–8 seconds without letting water touch food. Dry the outside, loosen just the upper edge with a clean fingertip and invert onto the plate. If stuck, repeat a brief dip rather than shaking violently. Refrigerate again immediately if not serving now. Cut 6 modest dessert portions.

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Gelatin starting strength

Use food-grade unflavored powdered gelatin with a manufacturer benchmark of 7 g for about 2 cups (500 ml) plain liquid. Weigh the stated grams: envelope sizes and powder density vary. A flavored dessert packet, collagen peptides, sheet gelatin or agar is not an equal substitute.

Cold service

This is an original retro-inspired recipe, not a recovered 1960s formula. Gelatin is animal-derived; the vegetable ingredients do not make the dish vegetarian. A reliable refrigerator and the stated earlier ingredient deadlines are essential.

Ingredient labels

Read applesauce, juice, berry and gelatin labels. Gelatin is animal-derived; no no-added-sugar claim is made.

A useful detail

Base contains 240 ml strained raspberry purée, 240 g applesauce, 180 ml apple juice, 90 ml bloom water, 15 ml lemon and 30 g sugar, roughly 800 ml. Fourteen grams gelatin supports the smooth fruit base; no extra fruit inclusions are added.

Keep it well

Keep covered at 40°F (4°C) or below. Use within 2 days of assembly or the earliest ingredient deadline, whichever comes first. Include the overnight setting period in that limit. Keep total unrefrigerated preparation and serving below 2 hours, or 1 hour above 90°F (32°C). Chill slices promptly after service; discard food exceeding those limits. Do not freeze; freezing damages the gel and releases water. Extra cooked berry purée is chilled promptly separately and used within 2 days.