



Almond Float

Originally posted 31-Jan-2014, Updated 01-Feb-2022

Level: Easy

Prep Time: 20 minutes

Serves: 10

Chilling Time: 8 hours or overnight



1 cup cold water

1 (1 oz.) box (or 4 envelopes) unflavored gelatin (Knox®)

1 cup white granulated sugar

1 (14 oz.) can sweetened condensed milk

1 quart half and half

1 (1 oz.) bottle pure almond extract (do NOT use imitation almond extract)

2 (30 oz.) cans fruit cocktail in heavy syrup, undrained and chilled

Place cold water in a large pot. Evenly sprinkle all 4 envelopes of gelatin over the water. Let gelatin sit for 5 minutes to bloom. Add the sugar and cook on medium heat, stirring with a silicone spatula until the gelatin and sugar are completely dissolved, about 2 to 3 minutes (do not bring mixture to a boil). Add the condensed milk and stir until mixture is combined. Turn off the stove and take the pot off the heat source. Add the half and half and almond extract, stir until all ingredients are combined. Pour the mixture in a 9x13 cake pan. Remove any bubbles on the surface by pressing the bubbles against the edges of the pan with a silicone spatula. Refrigerate overnight or until completely firm.

When gelatin is firm, cut into bite-sized cubes. Use a metal or rubber spatula (turner/flipper) or cookie shovel to lift cubes from pan. Place cubes in a large container with a lid. Add the fruit cocktail with the syrup and gently mix all ingredients with a silicone spatula (be careful not to break apart the gelatin cubes). Keep covered in refrigerator until ready to serve.

Notes:

- Fresh fruits such as cubed honeydew melon, cantaloupe, lychee (seeds removed), or mandarin oranges can be added to the gelatin cubes, but the water naturally found in these fruits may weaken the almond flavor, so I would recommend to still use the canned fruit cocktail with heavy syrup when adding these fresh fruits.
- For a different look, place gelatin mixture in molds, or instead of using a 9x13 pan, you can also put the gelatin mixture in individual clear cups and refrigerate until firm. Then top the firm gelatin with some fruit cocktail with syrup.