
Imperial Mousse

Home Cookin - Junior League of Wichita Falls, TX - 1976

Servings: 6

1 envelope unflavored gelatin
1/2 cup cold water
1/2 cup boiling water
2 cups sour cream
1/2 cup sugar
1/2 teaspoon almond extract
1 teaspoon vanilla
fresh berries, frozen berries or fruit jam

In a bowl, soften the gelatin in cold water for 5 minutes. Dissolve in boiling water. Blend the sour cream, sugar and flavorings into the gelatin mixture.

Pour into an oiled one-quart ring mold.

Chill until firm.

Unmold onto a chilled serving dish.

Fill the center with sweetened fruit.

(This recipe can be doubled successfully. Mexican vanilla adds to flavor. Extra tasty when topped with strawberry sauce.)

Dessert

Per Serving (excluding unknown items): 285 Calories; 16g Fat (49.8% calories from fat); 4g Protein; 33g Carbohydrate; 0g Dietary Fiber; 34mg Cholesterol; 78mg Sodium. Exchanges: 0 Non-Fat Milk; 3 Fat; 2 Other Carbohydrates.