

Scandinavian Pudding

Ann Gorski

Feasting With Friends - Martin Memorial Auxiliary, Inc - 2011

2 cups heavy cream
3/4 cup sugar
1 tablespoon gelatin
2 cups sour cream
1 teaspoon vanilla

In a saucepan, heat the heavy cream, sugar, sour cream and gelatin. Do not allow to simmer.

Allow to cool. Add vanilla.

Chill until set.

Serve with peaches or strawberries.

Per Serving (excluding unknown items): 3230 Calories; 273g Fat (74.4% calories from fat); 24g Protein; 186g Carbohydrate; 0g Dietary Fiber; 857mg Cholesterol; 433mg Sodium. Exchanges: 3 Non-Fat Milk; 54 1/2 Fat; 10 Other Carbohydrates.