

White Mousse Recipe

1/2 pint whipping cream
1 envelope unflavored gelatin
1/3 cup cold water
8 oz. cream cheese
3/4 cup granulated sugar
1 teaspoon Wilton Clear
Vanilla Extract
1/2 cup milk
1 teaspoon lemon juice

Lightly spray pan with vegetable pan spray. The following mixture will set quickly after gelatin is added; be sure to assemble in the following order. Whip cream until soft peaks form. Set aside. Soften gelatin in cold water. heat in microwave on high 20-30 seconds until dissolved; cool. beat cream cheese and sugar until light and fluffy. Add vanilla, milk and lemon juice, mix. Add gelatin, stir. Immediately fold in whipped cream. Pour into prepared pan. Refrigerate until firm at least 2 hours or overnight. Makes 6 servings.

1. One day in advance, prepare mousse following recipe instructions.
2. Lightly spray pan with vegetable pan spray; fill with mousse; chill overnight; unmold.