

Cherry Mousse

Printed from Cherry Recipes at <http://www.cherryrecipes.com/>

Whip up a fruity fruit mousse in just minutes, and enjoy day or night.

Ingredients:

1 envelope unflavored gelatin
¼ cup cold water
1/3 cup boiling water
2 cups heavy whipping cream
½ cup sugar
½ cup chopped, pitted cherries

Directions:

- 1) Combine gelatin and cold water in a small bowl; add boiling water and stir until dissolved. Set aside.
- 2) Beat whipping cream in a large bowl until thickened; add sugar slowly, beating until soft peaks form. Slowly add gelatin mixture; fold gently. Fold in cherries. Chill until set, about 2 hours. Serve cold.

Author: Kim Stakal