
Coffee Cream Mousse

Bonnie Welch and Deanna White

Kitchen Keepsakes - Castle Rock, CO - 1989

Servings: 6

1 pound small marshmallows

1 cup very strong coffee

1 tablespoon instant coffee

1 cup heavy cream, whipped

1/4 teaspoon almond extract

In the top of a double-boiler, melt the marshmallows with coffee. Stir and cook until dissolved.

Chill the mixture until almost set. Fold in one cup of heavy cream, whipped. Add the almond extract.

Pour the mixture into a lightly buttered ring mold (or any serving dish). Chill well.

Invert and sprinkle the top with toasted slivered almonds or crushed nut brittle.

Dessert

Per Serving (excluding unknown items): 137 Calories; 15g Fat (94.5% calories from fat); 1g Protein; 1g Carbohydrate; 0g Dietary Fiber; 54mg Cholesterol; 15mg Sodium. Exchanges: 0 Non-Fat Milk; 3 Fat.