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# Maple Syrup Mousse

*The Genuine, Good, Old-Fashioned, Everyday Gourmet Cookbook - Dominion Douglas Church - Montreal, CAN*

Servings: 6

**3/4 cup maple syrup**

**2 eggs, slightly beaten**

**1/2 pint 35% cream, beaten stiff**

**1 cup crushed peanut brittle**

**1/8 teaspoon salt**

In a saucepan, boil down the maple syrup to 1/2 cup. Add the beaten eggs slowly. Cook over hot water until slightly thickened.

Cool slightly and fold the peanut brittle, salt and stiffly beaten cream into the mixture.

Freeze for at least three hours.

Cover well to store for longer periods of time.

## Dessert

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*Per Serving (excluding unknown items): 128 Calories; 2g Fat (12.0% calories from fat); 2g Protein; 27g Carbohydrate; 0g Dietary Fiber; 71mg Cholesterol; 70mg Sodium. Exchanges: 1/2 Lean Meat; 0 Fat; 2 Other Carbohydrates.*