

## Coffee Mousse

2 pkts ..... Unflavored  
Gelatin  
¼ c ..... Cold Water  
2 c ..... Hot Strong  
Coffee  
⅓ c ..... Sugar  
pinch ..... Salt  
1 c ..... Heavy  
Whipping Cream  
1 tsp ..... Vanilla



1. Mix gelatin and cold water together then add hot coffee.
2. Add sugar and salt and cool until slightly firm.
3. Whip cream and vanilla until stiff
4. Whip gelatin mixture until soft.
5. Fold in whip cream, pour into molds and chill.

When I made this for the first time I let the coffee mixture get too firm so it was lumpy in the whip cream which gave it some texture. The 2<sup>nd</sup> time I made this I didn't let the coffee set hardly at all and didn't whip the whipping cream until stiff so it was more like a cappuccino jello thing. When I made the coffee for this I made it very, very strong the day before so it was chilled. Because of that, I added the gelatin to the coffee and then heated it in the microwave just enough to dissolve the gelatin and sugar. I left out the cold water.

To garnish this you could top it with a little shaved chocolate and/or some cinnamon, some chopped nuts, or some fresh berries. You could also add in your favorite flavored coffee syrup or liquor to the coffee before chilling it. I chilled these in little soufflé cups but you could use any type of mold and turn it out on to a nice plate. I also have some little individual molds that I got handed down from one of my great grandmothers that would have worked well too. You could also just make it in a bowl and serve from that too if you wanted to be very casual.

Be creative, have fun and enjoy!!!

