



A smooth, airy, eggless mousse filled with fresh raspberries and cream! This easy raspberry mousse is an elegant 4-ingredient dessert perfect for any occasion! Brought to you by Kitchen Cents

Ingredients

- 12 oz fresh or frozen raspberries
- 2/3 cup sugar
- 1/4 cup water
- 1 1/2 cups heavy whipping cream, make sure it's really cold
- 1 pk unflavored gelatin, (or 2 1/4 tsp) + 1/4 cup water to soften

Directions

step 1

Stir gelatin into 1/4 cup cold water to soften. Set aside.

step 2

In a small saucepan, add raspberries, sugar and 1/4 cup water. Heat until berries soften and begin to break down. Puree in blender.

step 3

Remove seeds using a strainer if desired. Put back into saucepan. Add softened gelatin. Bring to a boil. Boil for 1 minute, stirring constantly. Remove from heat. Cool to room temp (between 70-80 degrees F.).

step 4

In a large bowl, whip cream to stiff peaks. This is the stage right before cream turns to butter. Be careful not to over whip.

step 5

Once berry mixture is cooled adequately, carefully fold into cream. Pour into serving dishes or chill and pipe into serving dishes.

step 6

Chill for 4-24 hours before serving.