

Kahlúa™ Cream with Pirouettes©

Cream—Ingredients:

4 cups	cream
1–3.3 oz. pkg.	Jello™ White Chocolate Instant Pudding Mix (save 1 Tbsp. for decoration)
1 Tbsp.	instant coffee or less
1 Tbsp. hot	water
2/3 cup	Kahlúa™
1/2 cup	Amaretto™
1 cup	sour cream

Method:

In a large mixing bowl, sprinkle pudding mix on top of cream and beat with the Magic Wand using the flat blade until stiff (save 3/4 cup in decorating bag for decoration). Dissolve instant coffee in hot water and slowly mix into cream with the Magic Wand. Add Kahlúa™ and whip in slowly with the Magic Wand. Add Amaretto™ and whip in slowly with the Magic Wand. Fold in sour cream with a spatula. Spoon into a 6-cup serving bowl and keep in the refrigerator overnight up to 3–4 days. Cover with plastic after an hour.

Decoration—Ingredients:

3/4 cups	whipping cream
1 Tbsp.	Jello™ White Chocolate Instant Pudding Mix
1 basket	raspberries, washed
1–13.5 oz. can	Pepperidge Farms™ Pirouette Rolled Wafers or other

Method:

The day of serving: In a mixing bowl, whip the cream and pudding mix with the Magic Wand using the flat blade until stiff. Put mixture into a decorating bag and decorate top of cream mixture. Arrange raspberries around the whipping cream kisses. Cut pirouettes in half and decorate cream or serve to the side.

***Hint:** Leftovers freeze well. Defrost slightly and eat!*

***Hint:** Decorate with red and green candied cherries for the holidays.*

***Hint:** Use meringue cookies or ladyfingers instead of the pirouettes.*

