

# COPENHAGEN CREAM

## Ingredients

- 2 cups heavy cream
- 2 1/2 tsp unflavored gelatin (1 packet)
- 1 1/2 tsp white Mexican Vanilla (or Watkins Double Strength)
- 2 cups sugar
- 2 cups sour cream
- 10 ounce package frozen raspberries, thawed  
(or other garnish of choice)

## Directions

1. Combine cream, sugar, and gelatin in a saucepan. Heat gently until dissolved. Cool until slightly thickened, about 10 minutes. Stir in sour cream and vanilla.
2. Spoon into individual bowls; chill.
3. Top with berries.

### Options:

Can also be spooned into waffle cups, tart shells, pastry shells, etc. but do just before serving so the base doesn't get soggy  
Serve with shortbread or delicate butter cookie

\*Original recipe from a cooking class with Sherrie Hansen, Blue Belle Inn, St. Ansgar. "A wonderful do-ahead dessert--it will stay fresh and firm for up to two weeks in the refrigerator with no problem. Make sure it is covered well so it doesn't take on refrigerator odors."