

# Mousse de Kahlua

Dotti Cobb

Makes 4 servings.

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**1 cup whipping cream**

**1/2 teaspoon instant coffee powder**

**1/4 cup Kahlua**

**2 tablespoons sugar**

**1 egg white**

**chocolate sprinkles**

Chill bowl & beater before beating cream

Combine cream and coffee powder in medium bowl. Beat until stiff. Add Kahlua and 2 T sugar. Beat until very stiff. In a small bowl beat egg white to soft peaks. Add 2 t sugar. Beat until stiff.

Fold egg white into whipped cream. Cover and chill.

To serve, mound in dessert glasses and decorate with sprinkles.

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Per serving (excluding unknown items): 292.5 Calories; 22.1 Fat (73.0 calories from fat); 2.1 Protein; 16.2 Carbohydrate; 82 Cholesterol; 38 Sodium.