

Whipped Mold Layer

1 envelope gelatin

3 tbl water

$\frac{1}{2}$ pt cream (whipping)

1 c water

$\frac{1}{2}$ pt Sour cream

1 tsp vanilla

$\frac{1}{2}$ c sugar

(over)

- 1) sprinkle gelatin on 3 tbl H_2O & let sit
- 2) sugar, cream (whipping) and 1 c H_2O
bring to boil stirring constantly
at boil remove from heat
- 3) add gelatin and mix until dissolved
- 4) blend in sour cream
- 5) add vanilla
- 6) beat till mixed