

Recipe: *Coffee Marshmallow Mousse*

From the kitchen of: Ruth Huntington Thompson, Colorado

As written in: *Kappa Kappa Gamma Cook Book*, 1932

$\frac{1}{2}$ pound marshmallows

$\frac{1}{2}$ cup strong coffee

$\frac{1}{2}$ pint whipping cream

✿ Cut $\frac{1}{2}$ pound marshmallows into small pieces.

✿ Pour $\frac{1}{2}$ cup strong coffee over marshmallows, cool and chill.

✿ Fold into this $\frac{1}{2}$ pint whipping cream. Freeze.

✿ If ladyfingers are used, this same recipe may be used as an ice box cake.

Use only $\frac{1}{4}$ pint of whipping cream.