

Homemade Cool Whip

yields about 1 1/2 cups

1 tsp. Knox unflavored gelatin

2 tsp. cold water

3 TBS boiling water

1/2 cup ice water

1/2 cup powdered nonfat milk

3-4 TBS sugar (depending on taste)

1 tsp. clear vanilla

Tools needed:

Rotary Egg Beater

Chill a small metal mixing bowl by putting it in the freezer for 10 minutes (so it's really good and cold). Separately, soften the 1 tsp gelatin with 2 tsp. cold water. Add 3 TBS boiling water to the gelatin and stir until completely dissolved. Set aside to cool.

In the chilled metal bowl combine the powdered milk and ice water. Beat on high speed until the mixture forms stiff peaks (about 10 minutes if mixing by hand). Add sugar, 1 TBS at a time (beating in between each addition), then add gelatin. Chill in the freezer about 10 min., then transfer to the refrigerator until ready to use. Stir until creamy and enjoy!

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COOKBOOK