

## Swedish Cream

1 ½ cup sugar  
2 envelopes unflavored gelatin  
1 cup cold water  
2 cups whipping cream  
2 (8 oz.) cartons sour cream  
2 tsp vanilla

Combine sugar and gelatin in saucepan; add water, and stir well. Let stand 1 minutes. Cook over medium heat, stirring constantly, until gelatin dissolves. Stir in whipping cream and set aside.

Combine sour cream and vanilla in a large bowl. Gradually whisk in whipping cream mixture until blended. Pour into parfait glass and chill at least 8 hours. Top with fresh blueberries, strawberries and kiwi.

(This is also delicious on top of this month's featured Pound Cake!)

Courtesy of Cindy Willard with Suzanne Cook and Company