Wild Berry Mousse

Ingredients

2-1/2 cups fresh berries

2/3 cup powdered sugar

1 Tbsp. fresh lemon juice

1-1/2 cups heavy cream

Directions

Place first three ingredients in blender and puree until smooth. Pour contents through a strainer into a large mixing bowl. Stir in heavy cream, then beat with an electric mixer until light and fluffy. Fill dessert dishes two-thirds full and place in fridge.

Vanilla Cream Topping

Ingredients

One 8-oz. pkg. Greek cream cheese, softened

1/2 cup sugar

1/2 tsp. vanilla extract

1/2 cup milk

1 envelope unflavored gelatin

1/4 cup very cold water

3/4 cup boiling water

1 cup heavy cream, whipped

Rainbow sprinkles, optional

Directions

Blend the first three ingredients together and gradually add milk. Dissolve gelatin in cold water, then add boiling water. Let cool slightly before stirring into cream cheese mixture. Chill for 30 minutes, or until it begins to thicken. Remove from fridge, fold in whipped cream, and spoon even amounts over top of each dessert. Return to fridge and let set overnight. Decorate with sprinkles before serving, if desired.