

Whipped Marshmallow Coffee Dessert

1 cup water

2 Tbsp instant coffee granules

6 cups miniature marshmallows

1 cup heavy whipping cream

Pour the water into a large saucepan over medium heat and bring the water to a brisk boil.

Reduce the heat to low and add the coffee granules stirring until dissolved.

Stir in the marshmallows and continue cooking 5 minutes or until the marshmallows have completely melted, stirring frequently.

Pour the mixture into a large bowl, cover and refrigerate 30 minutes or until the mixture begins to thicken.

Place the whipping cream into a small bowl.

With an electric mixer on low speed beat the cream until soft peaks begin to form.

Fold the cream mixture into the marshmallow mixture.

Spoon the mixture into individual dessert cups just before serving.

Makes 8 servings