

Homemade for the Holidays



Raspberry Mousse Cookie Napoleons

*This dessert looks so elegant,
your guests will never guess
how simple it is to make.*

Ingredients

- 1/3 cup seedless raspberry jam
- 1/4 cup sour cream
- 1 1/2 cups thawed frozen whipped topping
- 24 2 1/2-in. chocolate wafer cookies
- 1 pint fresh raspberries
- Additional raspberries, powdered sugar and fresh mint leaves (optional)

1. Whisk jam in **Classic Batter Bowl** until smooth using **Stainless Whisk**. Add sour cream; whisk well. Fold in whipped topping using **Classic Scraper**. Attach open star tip to **Easy Accent® Decorator**; fill with mousse.
2. Arrange eight of the cookies on **Simple Additions® Large Round Platter**. For each napoleon, pipe mousse onto cookie, covering completely; place three raspberries in center. Top with another cookie. Repeat layers one time, ending with cookie.
3. Arrange additional raspberries over napoleons. Sprinkle with powdered sugar using **Flour/Sugar Shaker** and garnish with mint leaves, if desired.

Yield: 8 napoleons

Nutrients per serving (excluding optional ingredients): Calories 110, Total Fat 4 g, Saturated Fat 3 g, Cholesterol 5 mg, Carbohydrate 17 g, Protein 1 g, Sodium 0 mg, Fiber 2 g

Cook's Tip: Chocolate wafer cookies are packaged in a yellow cardboard tray. Look for them at the grocery store near the ice cream toppings.

©The Pampered Chef, Ltd., 2008

**The Pampered Chef**
discover the chef in you™