



Berry Citrus Mousse Cake

 Dairy Free

READY IN



270 min.

SERVINGS



30

CALORIES



53 kcal

Ingredients

- 6 oz ladyfingers soft
- 1 pkg jell-o lemon flavor gelatin (4-serving size)
- 1 pkg jell-o cranberry flavor gelatin (4-serving size)
- 1.5 cups water boiling divided
- 2 cups cool whip vanilla whipped topping french divided thawed

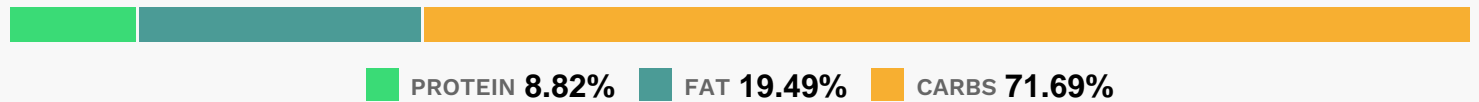
Equipment

- frying pan
- springform pan

Directions

- Arrange ladyfingers (with an inch cut from bottom of each) around side of 10-inch springform pan; place remaining ladyfingers on bottom of pan. Set aside.
- Prepare lemon gelatin as directed on package for Speed-Set Method, using 3/4 cup of the boiling water.
- Remove unmelted ice cubes. Fold in 1 cup of the whipped topping until smooth and well blended. Gently pour over ladyfingers in pan. Refrigerate 30 min. or until set.
- Meanwhile, prepare cranberry gelatin as directed on package for Speed-Set Method, using remaining 3/4 cup boiling water.
- Remove unmelted ice cubes. Fold in remaining 1 cup whipped topping. Gently spoon prepared cranberry mixture over set lemon layer.
- Refrigerate 4 hours or overnight until firmly set and ready to serve.
- Remove side of pan.
- Garnish with sugar frosted cranberries and lemon slices, if desired.

Nutrition Facts



Properties

Glycemic Index:0, Glycemic Load:0, Inflammation Score:-1, Nutrition Score:0.66260869995407%

Nutrients (% of daily need)

Calories: 53.49kcal (2.67%), Fat: 1.17g (1.8%), Saturated Fat: 0.76g (4.76%), Carbohydrates: 9.69g (3.23%), Net Carbohydrates: 9.64g (3.5%), Sugar: 6.06g (6.73%), Cholesterol: 12.63mg (4.21%), Sodium: 38.93mg (1.69%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.19g (2.39%), Phosphorus: 21.5mg (2.15%), Vitamin B2: 0.03mg (1.83%), Iron: 0.22mg (1.2%), Folate: 4.69µg (1.17%), Vitamin B1: 0.02mg (1.15%)