



**PURE
VANILLA
EXTRACT**



Net Wt. 1 Fl. Oz.



Pot of Gold Pudding Sauce

- 3/4 cup sugar
- 1 envelope unflavored gelatin
- 1 1/2 cups water
- 1 cup sour cream
- 1 1/2 teaspoons vanilla extract
- 4 drops yellow food coloring
- 1 cup whipped topping

Mix sugar, gelatin and water in a small pan and stir over low heat to dissolve completely. Remove from heat and blend in sour cream and vanilla. Chill until slightly thickened. Blend in 1 cup whipped topping. Chill in 1 quart mold and freeze until firm, about 3 hours. Serve with fruit. Serves 7.

