



## RAINBOW COLADA MOUSSE

**Makes 6 servings**

**Serving Size: 1 portion**

**Prep Time: 5 minutes**

**Cook Time: 30 seconds**

### INGREDIENTS

1 15-oz/440 mL can coconut cream  
1 cup vanilla yogurt  
1 8-oz/237 mL can crushed pineapple  
1 envelope unflavored gelatin  
¼ cup cold water  
Red, blue and yellow food coloring

### DIRECTIONS

1. In That'sa® Mini Bowl, mix coconut cream and yogurt until smooth and well combined. Fold in crushed pineapple.
2. In 1-Cup/250 mL Micro Pitcher, place water and sprinkle with gelatin to soften. Place in microwave for 15 seconds at a time to melt.
3. Pour melted gelatin into colada mixture and mix well.
4. Separate mixture into three bowls, add 1 drop of food coloring to each, and mix well.
5. Scoop from each colored mixture into Silicone Muffin Form and swirl with a toothpick to create a marbled effect.
6. Store in fridge for 6 hours or overnight to set.



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