

Rhubarb & Honey Mousse

Makes 6 servings

1 pound rhubarb, trimmed and cut in 1-inch pieces (4 cups)

1 cup sugar

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3 ounces cream cheese

5 tablespoons honey

1 1/2 cups whipping cream

Preheat oven to 375 degrees.

Toss together rhubarb and sugar and place in a 9" x 13" glass baking pan. Roast, uncovered, in preheated oven for 45 minutes, until rhubarb is soft and syrup is slightly caramelized. Stir thoroughly and carefully after the first 20 minutes.

Refrigerate overnight, or for at least 4 hours, until completely cooled.

Whip cream cheese with 4 tablespoons (1/4 cup) of the honey in a mixer until very fluffy. Transfer to a large bowl and fold in chilled rhubarb mixture. Whip the cream with remaining tablespoon honey until firmly peaked. Stir about 1/3 of the whipped cream into the rhubarb-cream cheese mixture to lighten it, then fold in the remaining whipped cream.

Dish up into 6 tall, pretty glasses. Refrigerate until ready to serve - then top with a little plain whipped cream if desired and an edible, spring flower, such as a pansy or petals of apple, pear or plum tree blossoms.

Note: If selecting edible flowers from your yard, be sure they have not been sprayed with pesticide or other chemicals. Rinse all blossoms thoroughly.