



[Panna Cotta Recipe](#)

Recipe found on AnnsEntitledLife.com

Prep Time: 10 minutes

Cook time: 10 minutes, plus overnight refrigeration

Ingredients:

- 1/3 cup Whole Milk
- 1/2 cup Sugar
- 2 1/2 cups Heavy Cream
- 1 1/2 tsp Vanilla Extract
- 1 envelope Unflavored Gelatin

Directions:

- Pour milk into a bowl.
- Add gelatin to milk, stir well, set aside.
- In a pot on the stove, stir together heavy cream and sugar.
- Bring to a boil over medium heat, stirring constantly. Watch so as not to boil over.
- Once you have your boil, add the gelatin and milk mixture, stirring until completely dissolved.
- Cook for one minute, stirring constantly.
- Remove from heat, add vanilla.
- Pour into a large, shallow bowl, or six (6) individual ramekins.
- Cool at room temperature.
- When cool, cover and refrigerate overnight.

Makes 6 servings of Panna Cotta