

NEW YORK STYLE CHEESECAKE MOUSSE

1 ½ cups heavy whipping cream, cold
2 packages (8 ounces) cream cheese, softened
1 cup confectioners' sugar
3 teaspoons vanilla extract
1 teaspoon grated lemon zest
1/2 cup graham cracker crumbs
4 teaspoons sugar
2 tablespoons butter, melted
Sliced fresh strawberries or maraschino cherries

Tools:

- 2 large bowls
- 1 small bowl
- Small sheet pan
- Measuring cups (wet & dry)
- Measuring spoons
- Microplane, zester or box grater
- Small heatproof bowl for the melted butter
- Electric mixer
- Spatula
- Sturdy spoon for stirring cream cheese
- Piping bag with large plain or star tip or large scoop
- Dessert dishes

1. In a large bowl, whip the cream until soft peaks form. Refrigerate until needed.
2. In another large bowl, beat cream cheese, confectioners' sugar, vanilla and lemon zest until fluffy. Fold in whipped cream. Divide among 12 dessert dishes (scoop or pipe). Cover and refrigerate at least 2 hours.
3. Preheat oven to 375°. Combine cracker crumbs and sugar in a small bowl; add melted butter and mix well. Press to a 1/4-in. thickness on an ungreased baking sheet. Bake until lightly browned, 7-9 minutes. Cool completely.
4. Just before serving, crumble graham cracker mixture; sprinkle over mousse. Top with strawberries or cherries Serves 12. *Source: adapted from Tasteofhome.com*