

# Parve Cheese Mousse with White Viennese Crunch

Recipe By Esther Deutsch



Cooking and Prep:  50  
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Serves:  14

Contains:     

Preference: Parve

Difficulty: Easy

Occasion: Shavuot

Diet: Vegetarian, Pescetarian

Source: Whisk by Ami

Magazine

## Ingredients (9)

### Main ingredients

- 1 (8-ounce) container **Gefen Non-dairy Whipped Topping**
- 2 (8-ounce) containers non-dairy cream cheese, like Tofutti
- 1/2 cup sugar
- 1 tablespoon vanilla sugar
- 4 eggs

- 1 tablespoon lemon juice
  - 1/2 teaspoon Gefen Vanilla Extract
  - 2 store-bought Glicks Chocolate Pie Crusts
  - 14 pieces white Viennese crunch, chopped
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## Start Cooking

### Prepare the Pie

1. Preheat the oven to 350 degrees Fahrenheit.
2. In the bowl of an electric mixer, beat whipped topping until peaks form.
3. Add cream cheese and beat on medium speed. Slowly add sugar. Add eggs, one at a time, lemon juice, and vanilla extract while mixing on medium speed until mixture is evenly combined.
4. Pour mixture into two pie crusts. Bake for 45 minutes, or until set.
5. Allow to cool for five minutes. Top both pies with chopped Viennese crunch. Cool completely and refrigerate overnight before serving.