

# Spot of Tea "Shmoose"

Recipe By *Esther Ottensoser*



Cooking and Prep:  20  
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Serves:  6

Contains:   G

Preference: Parve

Difficulty: Easy

Occasion: Purim

Diet: Vegan

Source: Family Table by  
Mishpacha Magazine

## Ingredients (5)

### Main ingredients

- 8 ounces (1 cup) pareve whipping cream
- 1 cup sugar
- 1/2 tablespoon coffee diluted in 1 tablespoon **Gefen Vanilla Extract**
- 1 egg
- 1/4 cup Everclear (available in liquor stores)

## Start Cooking

### "Shmoose"

1. Place pareve whipping cream in the bowl of your mixer. Beat until stiff.
2. Add remaining ingredients and mix until combined.
3. Use a spoon to fill cups.

**Note:**

"Shmoose" can be frozen. Allow to thaw 20 minutes before serving.