

Caramel Mousse

Recipe By *Nechama Norman*



Cooking and Prep:  15
m

Serves:  10

Contains:   

Preference: Dairy

Difficulty: Easy

Occasion: Shavuot

Diet: Gluten Free, Vegetarian,
Pescetarian

Source: Whisk by Ami
Magazine

My idea of a great recipe: easy, delicious, quick, and impressive looking. Usually, you can't get so lucky as to meet all those criteria. This is a great recipe!

Chocolate Liqueur or Shmerling's Coffee both pair well with this dessert. Serve it on the side in a small glass, or swirl it into the mousse for a grown up treat.

Make this into a decadent and striking two-layer treat by piping chocolate mousse on the bottom of a cup and this mousse on top. Rim your glass by dipping it in a shallow dish of water, then sugar crystals.

Ingredients (6)

Main ingredients

- 1 and 1/2 pounds whipped cream cheese
- 1 cup dulce de leche
- 1 tablespoon [Gefen Vanilla Extract](#)

- 3/4 cup confectioners' sugar
 - 1 cup heavy cream
 - nuts or crushed Viennese crunch, for topping
-

Start Cooking

For the Mousse

1. In the bowl of an electric mixer, beat cream cheese, caramel, and vanilla until smooth. Add sugar and mix to combine. Slowly pour in heavy cream and beat on high speed for 3 minutes.
2. Add mixture to a piping bag and pipe into trifle cups. You can also place it into a large serving dish. Top with nuts or crushed Viennese crunch.
3. Keep refrigerated until ready to serve. The mousse can also be made in advance and frozen.