

# Coffee Mousse Trifles with Chocolate Cake Crumbs

Recipe By Miriam Pascal



Cooking and Prep:  30  
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Serves:  20

Contains:   

Preference: Parve

Difficulty: Easy

Occasion: Rosh Hashanah

Diet: Vegetarian, Pescetarian

Source: Whisk by Ami  
Magazine

If it's hot in the sukkah, this is the dessert you want to be serving. It's cool and refreshing, and just plain delicious.

Warning: If you let your family sample the crumbs off of the tray, there might not be any left! I am not exaggerating when I say that this is my favorite kitchen invention in recent memory! The crumbs have a yummy cake-y texture, but they take less than ten minutes to make. What else can you think of using them for? I'm thinking as an ice cream topper!

## Ingredients (10)

### Mousse

- 1 cup **Gefen Non-Dairy Whipped Topping** or other non-dairy liquid whipped topping
- 1 (8-ounce) container Tofutti cream cheese
- 2/3 cup Tofutti sour cream
- 1 teaspoon **Gefen Vanilla Extract**

4 teaspoons instant coffee, dissolved in 1 tablespoon water

2 cups confectioners' sugar

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## Cake Crumbs

1 cup flour

1/3 cup Gefen Cocoa Powder

2/3 cup light brown sugar

1/2 cup (1 stick) margarine, cold and cut in cubes

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## Start Cooking

### Prepare the Mousse

1. In the bowl of an electric mixer, using a whisk attachment, beat non-dairy whipped topping on high speed until stiff. Remove from the mixer bowl and set aside. There is no need to wash the mixer bowl before continuing.
2. Add cream cheese, sour cream, vanilla, and coffee to the mixer bowl and beat until smooth. Add confectioners' sugar and beat until combined.
3. Remove bowl from mixer and use a rubber spatula to gently fold in the reserved whipped topping. Do not overmix. Place the mousse in the fridge to chill while you prepare the crumbs.

### Prepare the Crumbs

1. Preheat the oven to 375 degrees Fahrenheit. Line a baking sheet with Gefen Easy Baking Parchment Paper and set aside.
2. In a small bowl, combine all ingredients and crumble until it forms crumbs. Spread the crumbs in a single layer on the prepared cookie sheet.
3. Bake for seven to eight minutes, stirring halfway through. Remove from oven and set aside to cool before assembling trifles.

### To Assemble

- 1.

Layer crumbs and mousse in small cups.

2. Refrigerate until ready to serve.