

# Mango Crunch Parfait

Recipe By Victoria Dwek



Cooking and Prep:  30  
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Serves:  18

Contains:   

Preference: Dairy

Difficulty: Medium

Occasion: Shavuot

Diet: Vegetarian

Source: Whisk by Ami

Magazine

## Ingredients (7)

### Main ingredients

- 14 graham crackers
- 6 tablespoons butter, melted
- 1 and 1/2 cups heavy cream
- 4 ounces (1/2 container) cream cheese
- 1/4 cup sugar

1 teaspoon vanilla

2 mangos (ripe but not mushy), finely diced

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## Start Cooking

### Prepare the Parfaits

1. Process the graham crackers into crumbs. In a small bowl, combine graham cracker crumbs and butter. Set aside.
2. In the bowl of an electric mixer, combine cream, cream cheese, sugar and vanilla. Whip until cream is stiff. Set aside. These two steps can be done the day before.
3. To assemble the parfaits, pipe or spoon a cream layer into individual dessert dishes. Spoon a layer of crumbs on top, and a layer of fruit on top of the crumbs. Repeat the layers until the dish is full.

**Note:**

Yield: 18 parfaits