

Lemon Mousse

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Delish Lemon Mousse

Ingredients

- 1 package graham crackers, crushed, plus more for garnish
- 12 oz. cream cheese, softened to room temperature
- 1 c. powdered sugar
- Juice of 1 lemon
- Pinch kosher salt
- 1 c. whipped topping, plus more for garnish
- Lemon wedges, for garnish

Process

Divide crushed graham crackers between 4 dessert cups. In a large bowl using a hand mixer, whip cream cheese until light and fluffy. Add powdered sugar, lemon juice, and salt and beat until combined. Fold in 1 cup whipped topping. Pipe cream cheese mixture into cups and place in refrigerator until thickened, 1 hour up to overnight. When ready to serve, top with remaining whipped topping and garnish with crushed graham crackers and lemon wedges.

Nutrition

- Servings: 4
- Calories:
- Fat:
- Carbs:
- Protein: