

Lemon Mousse

#cooking/recipe

#2019/April#

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: