



# Easy Lemon Curd Mousse

Makes: 4 servings

Prep Time: 15 minutes Cook Time: 10 minutes

Total Time: 25 minutes

## Ingredients

### For the Graham Cracker Base:

- 2 full-size graham crackers
- 1 tbsp brown sugar, packed, light or dark
- 3 tbsp shredded unsweetened coconut
- 3 tbsp finely chopped pecans
- 2 & 1/2 tbsp melted butter

### For the Mousse:

- 4 ounces softened cream cheese
- 1 & 3/4 cups Easy Microwave Lemon Curd
- 1/2 cup heavy cream

## Instructions

### For the Graham Cracker Base:

Preheat oven to 350°F. Line a sheet pan with foil for easy cleanup, if desired.

Place graham crackers in a zippered bag and seal tightly. Using a rolling pin, roll over the bag until crackers are until finely crushed. Transfer cracker crumbs to a medium-size bowl.

Add the brown sugar, coconut, pecans and melted butter to the bowl with the cracker crumbs. Stir well to thoroughly coat the mixture with the butter. Transfer the mixture to the prepared pan and bake for 8-10 minutes, or until golden and crunchy. Stir halfway through to redistribute.

Divide the mixture between 4 six or eight-ounce jars or ramekins and pack it down slightly with the rounded tip of a spoon. Allow to cool completely while preparing the mousse.

### For the Mousse:

Whisk the cream cheese in a medium-size bowl until smooth and lump-free. Add the lemon

curd and whisk together until smooth and creamy. Set aside.

With a whisk or a handheld mixer whip the heavy cream until soft peaks form when you pull up the whisk or mixer.

Fold the whipped cream into the lemon curd mixture until just combined.

Divide the mousse between the 4 jars/ramekins. Garnish with whipped cream and fresh fruit, if desired.

*Recipe from The Cafe Sucre Farine*