

Lemon Cheesecake Mousse Tart

Ingredients

- 1/2 c Graham Cracker Crumbs (4 large sheets)
- 2 T Unsalted Butter (melted)
- 0 pn Salt
- 4 oz Cream Cheese (softened)
- 6 T Sugar
- 2 T Lemon Juice
- 1 t Lemon Zest
- 1 c Heavy Cream

Instructions

- 1.Preheat oven to 375 degrees. Place the 4 sheets of graham crackers into a food processor until crumbs form. Pour crumbs into a small bowl with a pinch of salt and stir in melted butter.
- 2.Divide crumbs into two small tart tins and press down with the back of a spoon. Place crust in the oven and bake for 5 minutes. Take crust out to cool and set aside.
- 3.Meanwhile, in a large bowl, mix together the cream cheese, sugar, lemon juice and lemon zest. Set aside.
- 4.Pour the heavy cream into the bowl of an electric mixer with a whisk attachment. Whip until stiff peaks form, about 4 minutes.
- 5.Fold the whipped cream into the cream cheese mixture. Spoon over the cooled crust and

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refrigerate for at least 20 minutes. Unmold the tart and serve immediately.