Mango Mousse Cake

Ingredients

- 44 Nilla Wafers
- 1 c Sugar
- 7 T Unsalted Butter (melted)
- 1 T Gelatin
- 3 T Water
- 3 Mangoes
- 2 t Lemon Juice
- 1 1/4 t Vanilla Extract
- 1 c Greek Yogurt
- 3/4 c Heavy Cream
- 1 T Powdered Sugar

Instructions

1.Preheat oven to 375 degrees. Coat a 9-inch spring form with cooking spray. In a food processor add nilla wafers and process until it turns into crumbs.
2.In a large bowl mix together nilla crumbs, 1/2 cup sugar and butter. Pack the graham cracker mixture into the pan. Bake for 7 minutes and allow to cool.
3.Place gelatin in water and allow to bloom, about 5 minutes. Cube 2 of the mangoes and place in a food processor. Mix until pureed.
4.Add mango puree and lemon juice into a small saucepan and cook over medium heat. Then, add 1/2 cup sugar and 1 teaspoon vanilla extract and stir. Next, add gelatin mixture and mix to combine all ingredients. Remove the mango mixture from heat

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and pour into a large bowl. Allow to cool to room temperature.
5.In the bowl of an electric mixture add heavy cream. Whip on high for 1 minute then add powdered sugar and 1/4 teaspoon vanilla. Whip until medium peaks then set aside.
6.Fold Greek yogurt into the mango mixture and combine thoroughly. Add whipped cream and fold carefully, combining all ingredients. Spread the mousse into the baked cracker crust and refrigerate overnight.
7.Cut small pieces of the remaining mango and decorate the top of the mousse cake. Serve immediately.