

# Recipe: Mechanic's Mocha Mousse

## Ingredients:

- 1 cup heavy whipping cream (very cold)
- 4 oz cream cheese, softened
- ½ cup powdered sugar (or low-carb alternative)
- 1 tsp vanilla extract

- 2 tbsp unsweetened cocoa powder 1 tsp instant espresso
- I tsp instant espresso powder (or I tbsp strong brewed coffee, cooled)
- · Pinch of salt

## **Optional Garnishes**

- Whipped cream swirl
- Mini chocolate chips or shavings

#### Crushed chocolatecovered espresso beans

Dash of cinnamon or cocoa powder

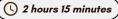
### Instructions:

1. In a chilled bowl, whip the heavy cream to stiff peaks. Set aside in the fridge.

**2.**Blend the cream cheese with powdered sugar, vanilla, cocoa powder, espresso, and salt until smooth.

**3.** Gently fold in the whipped cream until fully incorporated and mousse-like.

- **4. S**poon into mason jars or ramekins. Cover and chill for at least 2 hours (or overnight).
- **5.**Add your favorite garnish right before serving.





https://www.deboersauto.com/blog/mechanics-mocha-mousse

