



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 powder (or 1 tbsp strong brewed coffee, cooled)
- Pinch of salt

Optional Garnishes

- Whipped cream swirl
- Mini chocolate chips or shavings
- Crushed chocolate-covered 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. Spoon into mason jars or ramekins. Cover and chill for at least 2 hours (or overnight).

5. Add your favorite garnish right before serving.



2 hours 15 minutes

Low carb version visit

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