

MINI NO-BAKE MANGO MOUSSE CHEESECAKES

INGREDIENTS:

Graham Cracker Crust

2 cups (200 g) graham cracker crumbs, about 16 full-sheet graham crackers
1/3 cup (70 g) packed light or dark brown sugar
1/2 cup (113 g) unsalted butter, melted

Cheesecake Filling

1.4 lb (635 g) mango flesh, about 3 large mangoes or 6 Ataulfo mangoes
4 1/2 teaspoons (14 g) unflavored gelatin powder
1/2 cup (120 mL) cold water
16 oz (454 g) cream cheese, softened
2/3 cup (133 g) granulated sugar
2 teaspoons (10 mL) LorAnn Super-Strength Mango Flavor
1 tablespoon (15 mL) vanilla extract
1 1/4 cups (300 mL) heavy whipping cream
1/3 cup (67 g) granulated sugar, for the whipped cream

Mango Jelly

3/4 cup (180 mL) mango puree
3/4 teaspoon (2 g) unflavored gelatin powder
1/4 cup (60 mL) cold water
1 tablespoon (15 mL) lemon juice
2 tablespoons (25 g) granulated sugar



DIRECTIONS:

1. Combine the graham cracker crumbs, brown sugar, and melted butter. Press firmly into the bottoms of a mini silicone cheesecake mold. Chill while preparing the filling.
2. Sprinkle 4 1/2 teaspoons unflavored gelatin over 1/2 cup cold water and let stand for 5 minutes to bloom. Microwave in 15-second intervals, stirring after each interval, until the gelatin is fully dissolved. Let cool slightly.
3. Blend the mango until smooth. Reserve 3/4 cup of the mango puree for the jelly.

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DIRECTIONS CONTINUED:

4. In a large bowl, beat the cream cheese and $\frac{2}{3}$ cup sugar until smooth. Mix in the remaining mango puree, LorAnn Super-Strength Mango Flavor, vanilla extract, and dissolved gelatin until well combined.
5. In a separate bowl, whip the heavy cream with $\frac{1}{3}$ cup sugar until stiff peaks form. Gently fold the whipped cream into the cheesecake mixture until evenly combined.
6. Divide the cheesecake mixture evenly among the molds. Refrigerate for at least 2 hours, or until set.
7. Make the mango jelly. Sprinkle $\frac{3}{4}$ teaspoon unflavored gelatin over $\frac{1}{4}$ cup cold water and let stand for 5 minutes to bloom. Microwave in 15-second intervals, stirring after each interval, until fully dissolved. Stir in the reserved mango puree, lemon juice, and 2 tablespoons sugar until well combined. Let cool slightly, then pour the jelly evenly over the chilled cheesecakes. Refrigerate for at least 3 more hours, or until completely set.
8. Carefully unmold the cheesecakes. Decorate with whipped cream, fresh mango, or edible gold flakes, if desired, before serving.

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