



Orange Cream Cheese Mousse

NIBBLEDISH CONTRIBUTOR

Ingredients

- A layer of **sponge cake** cut into 8 small circles
- 250g **cream cheese**
- 2 tablespoons **lemon juice**
- 5 tablespoons **sugar**
- 1/3 of a **vanilla pod**
(or 1 teaspoon **vanilla extract**).
- 2.5 teaspoons **unflavored gelatin**
(dissolved in a little bit of water)
- 1 cup **whipping cream**
- 1/2 package of **orange jello**

Instructions

1. Beat the cream cheese and sugar until soft, add in the seeds in the vanilla pod + lemon juice.
2. Add in the dissolved gelatin and beat until everything is thoroughly mixed.
3. Separately, whip the whipping cream until stiff peaks form and fold it into the cream cheese mixture.
4. Place the cake layers in molds/cups and pour the mousse on top. Refrigerate until set.
5. Prepare the orange jello according to package directions.
6. When the jello has cooled down, pour over the mousse and refrigerate.
7. Decorate with orange slices + whipped cream before serving.