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PREP: 55
COOK: 20
SERVES: 12

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Easy No-Cook Vanilla Bean Mousse

Dessert doesn't get much easier than this! Only needing 3 ingredients, this Vanilla Bean Mousse is light, creamy, and irresistibly fluffy, making it the perfect sweet treat for any occasion. Dress it up with fruits or any of Queen's Sugar Free Toppings for extra indulgence with less of the guilt!

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Ingredients

1 1/2 cups (375ml) Thickened cream

3 tsp Queen Sugar Free Alcohol Free Vanilla Paste

3 tbsp Icing sugar, sifted

Strawberries, sliced into quarters (optional for serving)

Mint leaves (optional for serving)

Method

STEP 1

Pour the thickened cream into the bowl of a stand mixer (or use a large bowl and hand mixer) and mix on high speed for 3-4 minutes until stiff peaks form.

STEP 2

Add the icing sugar and vanilla paste mix for 10-15 seconds until just combined then place it in an airtight container covered in the fridge for 2 hours.

STEP 3

When ready to serve, either spoon into glass serving bowls or transfer to a piping bag with a star tip and pipe into serving bowls.

STEP 4

Top with a few fresh strawberries and a sprig of mint and serve

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