

Longaberger®



Recipe For: Pralines + Mousse
From: Dawn Estep
Ingredients: Cookies -
1/3 cup melted butter
1 cup firmly packed H. Brown Sugar
2 TB All purpose Flour
1 cup chopped Pecans
1 TB vanilla

Stir together butter + sugar. Add Pecans, vanilla + flour and stir well. Drop by heaping tsp. 5 inches apart on well-greased baking sheets. Bake at 350° for 7 minutes or golden brown. Loosen edges w/ a wide spatula, use wire racks to cool. They should be somewhat stiff. Store in airtight container with wax paper to separate cookies.

mousse -

I use packaged Brand mousse.

Place Cookie, then 2 TB mousse, drizzle with Caramel. Sprinkle Almond Brickle chips or Pecans.

OR - Can make mousse -

2 4oz bars white chocolate

2 cups whipping cream. Divided.

microwave choc. + 1 cup cream in 1 qt. bowl at 50% power for 3 1/2 minutes or until chocolate melts, stirring after 1 1/2 min. Chill, stirring occasionally until mixture is the consistency of whipped cream (3-4 hours). Beat mixture at low speed w/ mixer (good idea to chill bowl + blades) Gradually add remaining 1 cup cream. Beat at high speed until stiff peaks form, do not over beat.