

Banana Mascarpone Mousse Trifles

<http://cakebatterandbowl.com>

Ingredients:

Banana Mascarpone Mousse:

1 cup heavy cream

8 ounces mascarpone

2 tablespoons powdered sugar

1 teaspoon vanilla extract

1 cup mashed ripe brown-black bananas (I used 2 bananas)

For assembly:

4 ounces coarsely crushed gingersnap cookies (I used 3/4 package of **Anna's**)

2 bananas, sliced

Directions:

To make the banana mascarpone mousse, place heavy cream, mascarpone, powdered sugar, and vanilla extract in a well-chilled large bowl and beat with a mixer with whisk attachment until stiff peaks form, about 5 minutes. Fold in mashed bananas with a spatula.

To make the trifles, evenly distribute a layer of crumbled gingersnap cookies, followed by some banana mascarpone mousse, a layer of sliced bananas, more crumbled gingersnap cookies, and a final layer of banana mascarpone mousse into 4 individual trifle dishes. Garnish with extra crumbled gingersnap cookies and banana slices. Makes 8 servings.