**WHITE CHOCOLATE MOUSSE TARTS**



**INGREDIENTS**

* 6 squares (1 oz. each) white chocolate, chopped
* 1 can (14 oz.) sweetened condensed milk
* 1/3 tsp. almond extract
* 2 cups whipping cream

2 packages Keebler® Ready Crust® Mini Graham Cracker Pie Crust

**INSTRUCTIONS**

1. CHILL large mixing bowl and beaters of electric mixer
2. COMBINE sweetened condensed milk and chocolate in a medium saucepan. Cook and stir over low heat until chocolate melts. Remove from heat. Stir in almond extract. Cool to room temperature, stirring occasionally.
3. BEAT whipping cream in a chilled bowl on medium speed of electric mixer until soft peaks form. Fold into chocolate mix. Spoon crusts. Refrigerate at least 4 hours or until set.
4. GARNISH as desired. Store in refrigerator until ready to serve.