

This Orange Mousse Is My Favorite No-Bake Dessert-Light, Luscious, and Perfectly Citrusy

This orange mousse stands out for several reasons:



TIME
15 min

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INGREDIENTS

- 1 cup heavy whipping cream
- 1/2 cup powdered sugar
- 1 cup fresh orange juice
- 1 tablespoon orange zest
- 1 packet unflavored gelatin
- 2 tablespoons cold water

DIRECTIONS

1. In a small bowl, sprinkle the gelatin over the cold water and let it sit for about 5 minutes to bloom.
2. In a medium saucepan, heat the orange juice over low heat until warm. Remove from heat and stir in the bloomed gelatin until fully dissolved.
3. In a large mixing bowl, whip the heavy cream and powdered sugar until soft peaks form.
4. Gently fold the orange juice mixture and orange zest into the whipped cream until well combined.
5. Transfer the mousse into serving dishes and refrigerate for at least 2 hours until set.

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