

Cadbury Flake Mousse Tart - Creamy, Crunchy, and No-Bake

Cadbury Flake Mousse Tart ??



TIME
20 min

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INGREDIENTS

For the Biscuit Base:

1 packet Oreos or tennis biscuits (about 200g)

4 tbsp melted butter

For the Mousse Filling:

2 cups fresh cream (heavy whipping cream)

1 can (397g) condensed milk

$\frac{1}{2}$ cup Cadbury Flake, grated or broken into small pieces

For Garnish:

1 packet Cadbury Flake, crumbled on top

Optional: Chocolate ganache layer under the mousse for added decadence

Instructions:

1 Make the Biscuit Base:

2 Make the Mousse:

3 Assemble the Tart:

4 Chill and Serve:

Tips for Success:

Serving Suggestions:

Serve with a drizzle of melted chocolate or caramel

Pair with coffee or blueberry lemonade

Add a dollop of whipped cream and strawberries for a pop of freshness

Slice into mini squares and serve as finger food alongside chocolate chip cookie bites

Storage & Make-Ahead Tips:

Fridge: Store covered for up to 3 days.

Freezer: You can freeze it, but texture may slightly change-great for a frozen treat!

Make Ahead: Prep the base and mousse the day before for easy entertaining.

More Chocolate Desserts You'll Love:

This No-Bake Oreo Cream Pie Is My Favorite Quick Dessert Hack

These Chocolate Chip Cookie Dough Brownie Bombs Are My Favorite Sweet Obsession

This Brownie Batter Dip Is My Favorite No-Bake Dessert for Instant Chocolate Cravings

These Chocolate Chip Cookie Bites Are My Favorite Little Treat to Bake Anytime

This Grasshopper Pie Is My Favorite No-Bake Dessert with a Mint Chocolate Twist

Final Thoughts:

DIRECTIONS

1. **Make the Biscuit Base:** Crush the biscuits in a food processor or in a sealed bag with a rolling pin until fine. Mix with melted butter until evenly combined. Press firmly into a tart pan to create an even base. Chill in the fridge for 15-20 minutes.
2. **Make the Mousse:** Whip the fresh cream until soft peaks form. Slowly add the condensed milk, continuing to beat until thick, fluffy, and creamy. Fold in $\frac{1}{2}$ cup Cadbury Flake gently with a spatula to distribute chocolate throughout the mousse.
3. **Assemble the Tart:** Pour the mousse mixture over the chilled base. Smooth the top with a spatula, then sprinkle the remaining crumbled Cadbury Flake generously over the top.
4. **Chill and Serve:** Refrigerate for at least 4 hours (or overnight) to set. Slice and serve cold for the best creamy texture and flaky crunch.
5. **Tips for Success:** ? Chill the tart well before slicing to ensure clean cuts.? Use cold cream for easy whipping and a stable mousse.? Add a ganache layer between the crust and mousse for a touch of richness.? Want a lighter texture? Swap condensed milk with whipped mascarpone or cream cheese.
6. **Serving Suggestions:** This mousse tart is amazing solo, but you can also:
7. Serve with a drizzle of melted chocolate or caramel
8. Pair with coffee or blueberry lemonade
9. Add a dollop of whipped cream and strawberries for a pop of freshness
10. Slice into mini squares and serve as finger food alongside chocolate chip cookie bites

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14. More Chocolate Desserts You'll Love: Craving more no-bake or indulgent chocolate goodness? Try these:
15. This : No-Bake Oreo Cream Pie Is My Favorite Quick Dessert Hack
16. These : Chocolate Chip Cookie Dough Brownie Bombs Are My Favorite Sweet Obsession
17. This : Brownie Batter Dip Is My Favorite No-Bake Dessert for Instant Chocolate Cravings
18. These : Chocolate Chip Cookie Bites Are My Favorite Little Treat to Bake Anytime
19. This : Grasshopper Pie Is My Favorite No-Bake Dessert with a Mint Chocolate Twist
20. Final Thoughts: This Cadbury Flake Mousse Tart is the no-bake dessert that tastes as dreamy as it looks. With its light, fluffy filling, buttery base, and iconic flake topping, it's guaranteed to steal the spotlight at any gathering-or satisfy that late-night chocolate craving in the most indulgent way.
21. Try it out and let me know how yours turns out! Did you go with Oreos or tennis biscuits? Add ganache? Don't forget to tag your creations. ??

TIPS FOR SUCCESS

? Chill the tart well before slicing to ensure clean cuts. ? Use cold cream for easy whipping and a stable mousse. ? Add a ganache layer between the crust and mousse for a touch of richness. ? Want a lighter texture?

Swap condensed milk with whipped mascarpone or cream cheese.

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