

Creamy White Chocolate Mousse: A Luxurious No-Bake Dessert

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TIME
2-3 min

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INGREDIENTS

8 ounces high-quality white chocolate, finely chopped

2 cups heavy whipping cream, divided

1 tsp vanilla extract

A pinch of salt

Fresh berries, chocolate shavings, or mint leaves for garnish

Swaps and Notes:

White Chocolate: Use a high-quality white chocolate bar or baking wafers for the best results. White chocolate chips often contain stabilizers that can prevent them from melting smoothly.

Heavy Whipping Cream: Make sure your cream is very cold before you start. This is essential for it to whip up properly.

Vanilla Extract: A good quality vanilla extract adds a lovely depth of flavor. You could also use a white chocolate liqueur for an adult twist.

Add-ins: Feel free to get creative! You could fold in some crushed cookies, finely chopped nuts, or a swirl of fruit puree for extra flavor and texture.

How to Make Creamy White Chocolate Mousse:

Melt the White Chocolate: Place the finely chopped white chocolate in a medium, heatproof bowl. In a small saucepan, heat 1/2 cup of the heavy whipping cream over medium heat until it just begins to simmer around the edges. Pour the hot cream over the chopped white chocolate and let it sit for 2-3

minutes. Whisk until the white chocolate is completely melted and the mixture is smooth. Set this mixture aside to cool to room temperature.

Whip the Cream: In a separate large bowl, using an electric mixer with a whisk attachment, whip the remaining 1 1/2 cups of heavy whipping cream with the vanilla extract and a pinch of salt. Start on low speed and gradually increase to high. Whip until stiff peaks form. Be careful not to over-whip it, or you'll end up with butter!

Fold it Together: Once the white chocolate mixture has cooled to room temperature, gently fold about a third of the whipped cream into the white chocolate to lighten it up. Then, fold the white chocolate mixture back into the remaining whipped cream until everything is just combined. Be gentle to keep as much air in the mousse as possible.

Chill: Spoon the mousse into individual serving glasses, ramekins, or a large bowl. Cover and refrigerate for at least 4 hours, or until the mousse is firm and chilled.

Garnish and Serve: Just before serving, top with fresh berries, chocolate shavings, or a mint leaf for a beautiful presentation.

Tips for Success:

Use Cold Cream: Make sure your heavy whipping cream is very cold before you start whipping. This helps it whip faster and hold its shape better.

Cool the Chocolate: Don't rush this step! If the melted white chocolate mixture is too warm when you fold it into the whipped cream, it will cause the whipped cream to deflate, and you won't get that light, airy texture.

Be Gentle: When folding the two mixtures together, do so gently. You want to preserve all the air you worked so hard to whip into the cream.

Serving Suggestions and Pairings:

Storage and Leftover Tips:

More Recipes You Will Love:

My Big Family Banana Pudding is a classic that's always a hit.

For a fun and easy-to-make treat, my Edible Cookie Dough is a must-try.

If you have a serious chocolate craving, my Brownie Batter Dip is a perfect solution.

Final Thoughts:

DIRECTIONS

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8. **Be Gentle:** When folding the two mixtures together, do so gently. You want to preserve all the air you worked so hard to whip into the cream.
9. **Serving Suggestions and Pairings:** This mousse is an elegant dessert on its own, but it pairs beautifully with a variety of flavors. Serve it with a side of raspberry coulis for a tart contrast, or alongside some crisp shortbread cookies. If you're looking for other easy, no-bake desserts to round out your menu, my No-Bake Oreo Cream Pie or Grasshopper Pie are fantastic options.
10. **Storage and Leftover Tips:** This mousse is best enjoyed fresh, but it will keep in an airtight container in the refrigerator for up to 3 days. The texture may soften a little over time, but the flavor will still be fantastic.
11. **More Recipes You Will Love:** If you're a fan of easy, delicious, and no-bake treats, you'll want to check out some of these other recipes:
12. **My Big : Family Banana Pudding** is a classic that's always a hit.
13. For a fun and easy-to-make treat, my : **Edible Cookie Dough** is a must-try.
14. If you have a serious chocolate craving, my : **Brownie Batter Dip** is a perfect solution.
15. **Final Thoughts:** This Creamy White Chocolate Mousse is a testament to the fact that simple ingredients and a little patience can create a dessert that feels truly luxurious. It's the perfect sweet ending to any meal, and I hope it becomes a go-to in your dessert rotation.
16. If you give this recipe a try, I'd love to hear about it! What's your favorite way to serve this elegant dessert? Share your ideas in the comments below.

SWAPS & NOTES

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More recipes: [ChefManiac.com](https://chefmaniac.com)

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