

The Ultimate Heavenly Chocolate Mousse Cake: A Decadent Showstopper

There is dessert, and then there is



OVEN
325°F

TIME
50-60 min

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INGREDIENTS

For the Crust: 1 1/2 cups chocolate cookie crumbs (crushed chocolate wafers or sandwich cookies work best) 1/3 cup melted butter (unsalted):

For the Topping: Freshly whipped cream Chocolate chunks or shavings:

DIRECTIONS

1. Steps for the : Recipe
2. Prep the : Oven and Pan:
3. Preheat your oven to
4. 325°F (165°C)
5. . Lightly grease a 9-inch springform pan to ensure easy removal later.
6. Construct the : Crust:
7. In a medium bowl, combine the chocolate cookie crumbs and melted butter. Stir until the mixture resembles wet sand. Press the mixture firmly into the bottom of your springform pan.
8. Cream the : Base:
9. Using a stand mixer or hand mixer, beat the softened cream cheese and sugar together until the mixture is completely smooth and fluffy.
10. Incorporate : Eggs and Liquids:
11. Add the eggs one at a time, beating well after each addition. Scrape down the sides of the bowl to ensure no lumps remain. Slowly mix in the heavy cream and vanilla extract.
12. The : Chocolate Fold:
13. Gently fold in the melted dark chocolate. Ensure the chocolate isn't too hot, or it may scramble the eggs. Mix until the color is uniform and rich.
14. Pour the batter over your prepared crust. Bake for
15. 50-60 minutes
16. . The edges should be set, but the center should still have a slight "jiggle"-don't overbake!
17. The : Cooling Process:

18. Allow the cake to cool at room temperature for at least an hour. This prevents cracking.
19. Chill and : Set:
20. Transfer the cake to the refrigerator and chill for a minimum of 4 hours (overnight is even better).
21. Top with generous clouds of whipped cream and chocolate chunks before serving.

SWAPS & NOTES

The Crust: If you want a different flavor profile, you can swap the chocolate crumbs for graham cracker crumbs or even crushed pretzels for a salty-sweet vibe.

If you're a fan of bite-sized chocolate treats, you might even enjoy serving this alongside these chocolate chip cookie bites.

The Chocolate: Dark chocolate provides the best balance against the sugar, but if you prefer a sweeter profile, you can use high-quality semi-sweet chocolate.

Dairy-Free: While I haven't tested it personally for this specific bake, high-fat plant-based cream cheese and heavy whipping cream alternatives can work, though the texture may vary slightly.

TIPS FOR SUCCESS

Room Temperature Ingredients: This is the golden rule!

Ensure your cream cheese and eggs are at room temperature to avoid a lumpy batter.

The Water Bath (Optional): If you are worried about cracks, you can wrap the bottom of your springform pan in foil and place it in a larger roasting pan filled with an inch of hot water.

This creates a humid environment for a perfectly smooth top.

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

Original recipe: <https://chefmaniac.com/the-ultimate-heavenly-chocolate-mousse-cake-a-decadent-showstopper/>