

Heavenly Chocolate Mousse Cake (Rich, Creamy & Irresistible)

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OVEN
325°F

TIME
60 min

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INGREDIENTS

Crust:

- 1 1/2 cups chocolate cookie crumbs
- 1/3 cup melted butter

Filling:

- 16 oz cream cheese, softened
- 1 cup granulated sugar
- 3 large eggs
- 1 cup heavy cream
- 8 oz dark chocolate, melted
- 1 teaspoon vanilla extract

Topping:

- Whipped cream
- Chocolate chunks

DIRECTIONS

1. Preheat: Preheat oven to 325°F (165°C).
2. Prepare the Crust: Mix chocolate cookie crumbs with melted butter. Press firmly into the bottom of a 9-inch springform pan.
3. Make the Filling: Beat cream cheese and sugar until smooth and creamy.
4. Add eggs one at a time, mixing well after each addition.
5. Mix in heavy cream and vanilla extract until fully combined.
6. Add Chocolate: Fold in melted dark chocolate until smooth and evenly incorporated.
7. Bake: Pour batter over the crust.
8. Bake for 50-60 minutes until the center is set but still slightly jiggly.
9. Chill: Allow the cake to cool completely. Refrigerate for at least 4 hours (overnight is even better).
10. Decorate: Top with whipped cream and chocolate chunks before slicing and serving.

SWAPS & NOTES

& Swaps Dark Chocolate: Use high-quality chocolate for best flavor.

Cream Cheese: Let it fully soften to avoid lumps.

Cookie Crumbs: Chocolate graham crackers or crushed sandwich cookies work well.

Heavy Cream: Adds richness and helps create that mousse-like texture.

TIPS FOR SUCCESS

Do not overbake - the center should jiggle slightly.

Use a water bath for an ultra-smooth texture (optional but helpful).

Chill thoroughly before slicing for clean cuts.

Run a knife around the edge before releasing the springform pan.

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

Original recipe: <https://chefmaniac.com/heavenly-chocolate-mousse-cake-rich-creamy-irresistible/>