

Blueberry Mousse Cake: The Easy No-Bake Dessert That Feels Fancy

8 ounces cream cheese, softened



Blueberry Mousse Cake
Recipe

- 2 cups fresh blueberries
 - 1/2 cup granulated sugar
- @Yummy Dishes

TIME
15 min

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SOURCE
ChefManiac

INGREDIENTS

- 1 cup fresh blueberries
- 8 ounces cream cheese, softened
- 1 cup whipped cream
- 1/4 cup sugar
- 1 teaspoon vanilla extract
- Graham cracker crust, optional
- Extra blueberries or whipped cream, for topping

DIRECTIONS

1. In a mixing bowl, beat the softened cream cheese and sugar until smooth, creamy, and free of lumps.
2. Gently fold in the whipped cream and vanilla extract with a spatula until the mixture becomes light and airy.
3. Fold in the blueberries carefully, leaving some whole for little bursts of fresh fruit throughout the mousse.
4. Spoon the mousse into a graham cracker crust, or divide it into serving cups if you prefer individual portions.
5. Refrigerate for at least 15 minutes, or longer if you want a firmer texture for slicing.
6. Serve cold with extra blueberries or a dollop of whipped cream on top.

SWAPS & NOTES

that you can serve it in a graham cracker crust for a more classic mousse cake or portion it into individual dessert cups if you want a simple party presentation.

That means it works for everything from a casual family dinner to a shower, brunch, or summer get-together.

That said, the source also explains that frozen blueberries can work if needed, as long as they're thawed and drained well first so they don't water down the mousse.

You also have some flexibility with the base.

TIPS FOR SUCCESS

The most important tip is to start with room-temperature cream cheese.

The recipe specifically notes this for a smoother mousse, and it makes a real difference.

Cold cream cheese is much harder to blend smoothly and can leave little lumps behind.

It also helps to fold gently rather than stir aggressively.

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

Original recipe: <https://chefmaniac.com/blueberry-mousse-cake-the-easy-no-bake-dessert-that-feels-fancy/>