

# Easy Chocolate Mousse

Poetry & Pies

**prep time:** 10-15 minutes

**cooling time:** 15-30 minutes

**chill time:** 1 hour

**total time:** 1 hour, 45 minutes

**servings:** 8-12



## Ingredients

- 1 teaspoon (3g) [powdered gelatin](#)
- 1 tablespoon (15g) filtered water, cold or room temperature
- 1  $\frac{3}{4}$  cup (420g) heavy whipping cream
- 1  $\frac{2}{3}$  cups (10 ounces or 234g) chocolate chips or chopped baking chocolate
- 1 tablespoon (13g) [pure vanilla extract](#)
- $\frac{1}{4}$  cup (33g) powdered sugar (optional)

## Instructions

1. Place the water in a small mixing or prep bowl. Sprinkle the gelatin over it and stir to combine. Set aside while you heat the cream.
2. Heat 6 ounces of the whipped cream in a double boiler (or as almost *everyone* does, a medium, heatproof mixing bowl set over a medium saucepan filled with 1-2 inches water brought to a boil then turned to low heat to simmer). You can also heat it for 30-60 seconds in the microwave at half power, until steaming.
3. Once the cream starts to release some steam and you see some bubbles along the edge, add the bloomed gelatin. Stir until smooth (or mostly smooth—the next step will give the gelatin time to fully melt).

4. Add the chocolate. Stir until mostly smooth. (If using a microwave, heat in 30 second intervals at half power, stirring in between, until mostly smooth.) Remove the bowl from heat and stir until completely smooth.
5. Let the chocolate cool to room temperature. You can do this on the counter, which takes about 30 minutes, or in the fridge, which takes about 15 minutes but must be stirred every 5 minutes to ensure it doesn't solidify along the edges.
6. Once the chocolate is cooled (but not cold), combine the remaining 1 cup/240g heavy cream, vanilla, and powdered sugar (if using) in a medium mixing bowl or the bowl of your stand mixer fitted with the whisk attachment. Whisk (or use a hand mixer on high) until stiff peaks just begin to form and the cream starts to lose its shine.
7. Fold  $\frac{1}{3}$  of the whipped cream into the chocolate until fully combined. Continue with another  $\frac{1}{3}$  then the final third, until all whipped cream is mixed in.
8. Pour into individual serving dishes (or a prepared pie crust or use as your cake filling\*). Refrigerate at least one hour, until set.

*Enjoy!*

*Refrigerate until serving. If not serving that day, cover with plastic wrap until ready to eat.*

*\*If using as a cake filling, freeze about 5 minutes after spreading each layer of mousse and before adding anything on top of the mousse. Freeze at least 10-20 minutes before frosting your cake.*