



## Chocolate Chip Vanilla Mousse

### Description

### Ingredients

- â?? 2 cups heavy whipping cream
- â?? 1/2 cup granulated sugar
- â?? 1 teaspoon vanilla extract
- â?? 1 cup mascarpone cheese or cream cheese, softened
- â?? 1/2 cup mini chocolate chips

### Preparation

#### 1. \*\*Whip the Cream:\*\*

- â?? In a large mixing bowl, combine the heavy whipping cream, sugar, and vanilla extract.
- â?? Using an electric mixer, whip the cream on medium-high speed until soft peaks form.

#### 2. \*\*Add the Cheese:\*\*

- â?? Add the mascarpone or cream cheese to the whipped cream.
- â?? Continue to beat on medium speed until the mixture is smooth and firm peaks form.

#### 3. \*\*Fold in the Chocolate Chips:\*\*

- â?? Gently fold in the mini chocolate chips with a spatula, ensuring they are evenly distributed throughout the mousse.

#### 4. \*\*Serve:\*\*

- â?? Spoon the mousse into serving glasses or cups.
- â?? Chill in the refrigerator for at least 1 hour before serving to allow the mousse to set.

#### 5. \*\*Garnish:\*\*

- â?? Optionally, top with additional chocolate chips or a sprinkle of cocoa powder before serving.

This creamy and delicious chocolate chip vanilla mousse makes a perfect dessert for any occasion. Feel free to experiment by adding other ingredients, such as fruit or nuts, to create your own version. Let me know if you have any questions or need further assistance!

**Category**

1. Low Carb Recipes

**Date Created**

09/05/2025

**Author**

rauf

*default watermark*