

Chocolate Chip Mousse Cake

Prep: 30 mins. Cook: 4 hours Servings 10

Ingredients

For the Crust:

- (2) 13-oz. packages Chocolate Chip Cookies, divided
- 6 tablespoons Unsalted Butter

For the Chocolate Mousse:

- 1 tablespoon Cold Water
- 1 teaspoon Unflavored Gelatin
- 6 ounces of Chocolate bars or wafers
- 1 cup Heavy Whipping Cream, plus 3 tablespoons, divided
- 1/4 cup Powdered Sugar
- 4 ounces Cream Cheese, softened

For the Topping:

- 3/4 cup Heavy Whipping Cream
- 3 tablespoons Powdered Sugar
- Crushed Chocolate Chip Cookies, for garnish

Instructions

Prepare the Crust:

1. Prepare a 9-inch springform pan by lightly greasing the edges of the pan with cooking spray and then wiping lightly with a paper towel.
2. Grind one package of the cookies into a fine crumb using a food processor or blender.
3. In a small bowl, melt the butter in the microwave for 30 seconds.
4. Pour the melted butter over the cookie crumbs and stir until the crumbs are well coated.
5. Pour the crumbs into your springform pan and press firmly into the bottom and up on the sides to create a thick crust.
6. Refrigerate or freeze the crust while you are preparing the filling.

Prepare the Chocolate Mousse:

1. Put the mixing bowl and whisk attachment in the freezer for 5 to 7 minutes to chill while you prepare the next steps.
2. Place 1 tablespoon of cold water in a small dish. Sprinkle the powdered gelatin over the water, spreading evenly. Allow the gelatin to turn to a solid (about 2-3 minutes)
3. In a microwave-safe bowl, combine the chocolate and 2 tablespoons of heavy whipping cream.
4. Microwave in 30-second increments, stirring until the chocolate is melted.
5. Next, melt the gelatin in the microwave for about 5 seconds until it turns back into a liquid. Watch it closely!
6. Pour the heavy whipping cream into the chilled bowl and use an electric mixer to beat the heavy cream on medium-high speed until the cream gets bubbly.
7. Slowly add the powdered sugar and liquid gelatin and continue beating at high speed until stiff peaks form. Then set aside.



Chocolate Chip Mousse Cake cont.

8. Soften the unwrapped cream cheese in the microwave for 15 seconds. Change the mixer to the paddle attachment and beat the cream cheese until it's completely smooth.
9. Scrape down the sides of the bowl, and add the melted chocolate, beating until it's completely mixed into the cream cheese.
10. Then fold in the prepared whipped cream and mix until all ingredients are combined. Pour the filling into the prepared crust, spread evenly over the prepared crust, cover with foil and refrigerate for 3-4 hours.

Prepare the Whipped Cream Topping:

1. Before serving, prepare another batch of whipped cream as instructed above.
2. Pour the heavy whipping cream into the chilled bowl and use an electric mixer to beat the heavy cream on medium-high speed until the cream gets bubbly.
3. Slowly add the powdered sugar and continue beating on high speed until stiff peaks form.
4. Cover the borders of the cake with whipped cream.
5. Garnish with additional crushed cookies.