



Simplest Ever Homemade Mousse Recipe

Introduction

The simplest ever homemade mousse recipe is a delightful treat that can elevate any occasion. This light and airy dessert is not only easy to make but requires minimal ingredients, making it perfect for both novice and experienced cooks. Whether you are hosting a dinner party or simply craving a sweet indulgence, this mousse will satisfy your taste buds.

Detailed Ingredients with measures

- Heavy cream: 1 cup
- Powdered sugar: 1/4 cup
- Vanilla extract: 1 teaspoon
- Cocoa powder: 1/4 cup (for chocolate mousse)
- Optional toppings: Fresh berries, chocolate shavings, or whipped cream

Prep Time

10 minutes

Cook Time, Total Time, Yield

Cook Time: 0 minutes

Total Time: 10 minutes

Yield: 4 servings



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Detailed Directions and Instructions

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