

White Chocolate Mousse

Yield: 4 min
Total Time: 50 min

Recipe from: <https://www.recipeschoose.com/recipes/creamiest-chocolate-mousse-recipes>

Ingredients:

- 2 ounces cream cheese room temperature
- 1 vanilla bean split and seeded
- 1/2 cup heavy cream
- 1/2 teaspoon salt
- 3 egg whites Safe
- 1/4 cup sugar
- 8 ounces white chocolate a high quality white chocolate makes all the difference

Nutrition:

1. Calories: 540 calories
2. Carbohydrate: 48 grams
3. Cholesterol: 75 milligrams
4. Fat: 36 grams
5. Protein: 8 grams
6. SaturatedFat: 22 grams
7. Sodium: 450 milligrams
8. Sugar: 47 grams

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