Easy White Chocolate Mousse

Serves 6

* 1 cup white chocolate chips
* 1/4 cup water
* 2/3 cup sugar
* 1 cup whipping cream
* 1 tsp vanilla

Heat water in saucepan with sugar until sugar is dissolved. Add chocolate chips and melt until smooth. Set saucepan in cold water to cool mixture. Place in the fridge until thoroughly chilled. Whisk smooth. Beat cream and vanilla until stiff peaks form. Fold into cold chocolate mixture. Pour into serving dishes and enjoy.

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