

Whipped Cream Mousse Frosting



A friend of mine requested a light whipped cream mousse-like frosting for her Mother's Day cake. This is what I came up with. If you are looking for a white frosting use clear vanilla and white chocolate pudding. It does require refrigeration.

Prep: 10 mins

Total: 10 mins

Servings: 15

Yield: 15 servings



Ingredients

1 cup heavy whipping cream
1 (3.5 ounce) package instant vanilla pudding mix
¼ cup milk
1 teaspoon vanilla extract
3 cups frozen whipped topping (such as Cool Whip®), thawed

Directions

Step 1

Beat the whipping cream, instant pudding mix, milk, and vanilla extract together with an electric hand mixer in a large bowl until soft peaks start to form. Lift your beater or whisk straight up: the mixture will form soft mounds rather than a sharp peak.

Step 2

Fold the whipped topping into the whipping cream mixture to evenly mix. Refrigerate until ready to use.

Nutrition Facts

Per Serving: 129 calories; protein 0.6g; carbohydrates 10.2g; fat 9.8g; cholesterol 22.1mg; sodium 105.6mg.