

# Easy Chocolate Mousse



PREPARATION TIME  
15 minutes



COOKING TIME  
5 minutes



PERFECT PARTNER  
cappuccino



This mousse makes a simple and quick alternative to expensive premade pudding.

For brown-bag lunch treats, pour individual servings into clean yogurt containers.

## SHOPPING LIST

- milk chocolate kisses
- marshmallows
- almond extract
- whipping cream

## ON HAND

- milk

# Easy Chocolate Mousse

## INGREDIENTS

- 1½ cups miniature marshmallows or 15 large marshmallows
- ⅓ cup milk
- 36 milk chocolate kisses or 1 cup semisweet chocolate morsels
- ¾ cup whipping cream
- ⅛ teaspoon almond extract
- 4 milk chocolate kisses, optional

SERVES 4

COOKIN'  
*Express*

- When melting chocolate, spray the saucepan or double boiler with cooking spray. The melted chocolate will pour right out.
- To speed whipping the cream, make sure both the mixing bowl and beaters are well chilled.

## Make Ahead

This mousse may be prepared, without the topping, 3 days ahead. Cover and store in the refrigerator. When ready to use, serve with whipped topping.

## ♦ VARIATION

*For mocha flavor, add 1 teaspoon instant coffee powder to the melted chocolate mixture in step 2.*

**1** Heat marshmallows and milk in a small saucepan over low heat, stirring continually until marshmallows melt, about 2 minutes. Remove from heat.



**2** Chop chocolate kisses; add to marshmallow mixture in saucepan. Heat over low heat, stirring continually, until chocolate melts, about 2 minutes; let stand at room temperature until cooled.

**3** Beat whipping cream with an electric mixer until stiff. Set half aside. Fold the chocolate mixture into half of the whipped cream. Spoon into 4 dessert or parfait glasses.



**4** Fold almond extract into remaining whipped cream; spoon onto chocolate mixture. Top each serving with a chocolate kiss. Chill until serving time.