



# Chocolate Muffin Mousse



A dessert that kids will love

## You will need

- 200g pouch Betty Crocker Chocolate Chunk Muffin mix
- 200g good quality milk chocolate
- 50g plain chocolate
- 200ml double cream
- 300ml whipping cream

Makes	8
Prep Time	15 mins
Cooking Time	18 mins

## Directions

1. Heat the oven to 200C(180fan) gas 6. Place the paper cases from the pouch in a muffin tin.
2. Make up the muffin mixture as directed then spoon into the cases. Bake for 18 minutes. Remove from the oven and allow to cool.
3. Discard the paper cases and cut the muffins into quarters, then place two pieces in each glass.
4. To make the mousse, put the break the chocolate into a small pan, add the double cream and gently warm until the chocolate has melted. Remove from the heat, stir until smooth and cool slightly.
5. Lightly whisk the whipping cream until softly peaking then fold into the chocolate mixture. Spoon into the glasses then refrigerate a few hours or overnight to set.

## Tip

Whip a little more cream and add a dollop on each mousse before serving, decorate with fun!