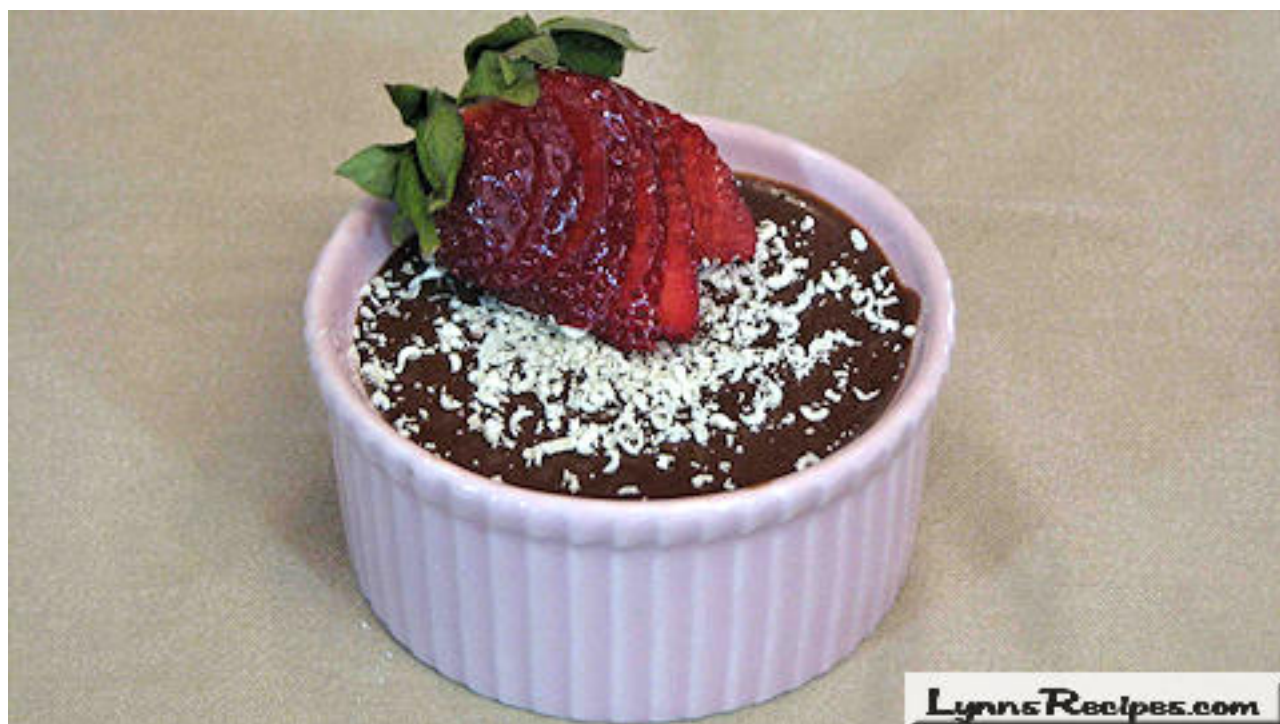


Instant Chocolate Mousse by Lynn's Recipes



Lynn demonstrates how to make an Instant Chocolate Mousse that would be perfect when you need a dessert in a hurry and don't want to use raw eggs. Adapted from Nigella Lawson.

Ingredients:

- 1-1/2 cups mini marshmallows
- ½ stick soft butter
- 9 ounces bittersweet chocolate, chopped into small pieces (I used bittersweet chocolate morsels)
- ¼ cup hot water
- 1 cup heavy cream
- 1 teaspoon vanilla extract

Put the marshmallows, butter, chocolate and water in a saucepan with a heavy bottom.

Put the saucepan on the stove, on about medium-low to melt the above and stir occasionally. Remove from the heat.

Meanwhile, whip the cream with the vanilla extract until thick, and then fold into the cooling chocolate mixture until you have a smooth mixture.

Pour or ladle into 4 glasses or ramekins, ¾ cup each, or 6 smaller ones, ½ cup and chill until you are ready to serve and they are set

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