

Quick & Simple Chocolate Mousse

Pier 1 imports®

*Serve in 12 Mini Shot Glasses
or Mini Cordials.*

3 tbsp butter, melted
1 cup graham cracker crumbs
1 tsp sugar
1 8-oz package cream cheese, softened
¼ tsp vanilla
1 tbsp milk
4 oz baking chocolate or chocolate chips
(can be dark, semi-sweet or sweet)
1 8-oz container whipped topping
Chocolate shavings or wafer for garnish
(optional)

Melt butter in microwavable bowl, add cracker crumbs and sugar, mix thoroughly. Place about a teaspoon of mixture in the bottom of each shot glass, a little more for cordials. Press down.

In a large mixing bowl, beat softened cream cheese and vanilla until fluffy.

In smaller microwavable mixing bowl, melt together milk and chocolate until melted and creamy. Add chocolate to cream cheese mixture, mix thoroughly. Gently fold in whipped topping.

Fill each glass to the top with the chocolate mousse. You can garnish with a dollop of whipped topping, if desired. Finish off with a few shavings of chocolate or a chocolate wafer.



Recipes courtesy Robert Zollweg