DEATH BY CHOCOLATE MOUSSE

Breanna, Age 16

Ingredients

21 Chocolate sandwich cookies, crushed
¼ cup butter, soft
1 cup heavy cream
12 oz. milk chocolate chips
½ cup white sugar
1 Tbsp. instant coffee dissolved in 1 Tbsp. hot water
1 pinch salt
2 cups heavy cream
¼ cup white sugar
1 cup heavy cream
1 tsp. vanilla

Instructions

Preheat oven to 350 degrees F. Generously grease a 9 inch spring form pan.

In medium bowl, mix together crushed cookies and soft butter. Press evenly into greased pan. Bake for 5 minutes, set aside to cool.

Combine 1 cup cream, chocolate chips, vanilla, coffee mixture and salt in the top of a double boiler. Heat until chocolate is fully melted and mixture is smooth, stirring continuously. Pour into a bowl to cool to room temperature, stirring occasionally.

In large bowl, beat 2 cups chilled cream with ¼ cup sugar. Beat until stiff peaks form. Fold whipped cream into chocolate mixture. Pour mixture into cooled crust.

Chill pie at least 6 hours before serving. Prior to serving, beat remaining 1 cup cream with ¼ cup sugar. Beat until stiff, then pipe or spread onto top of pie.

Serves 8