

Decadent Chocolate Mousse



Ingredients

One 12-oz. package semi-sweet chocolate chips

2 cups very cold heavy whipping cream

2 Tbsp. confectioners' sugar

Whipped cream and fresh raspberries to garnish

Directions

Empty the package of chocolate chips into a large glass measuring cup. Microwave on high for 2 minutes or until completely melted, stopping every 30 seconds to stir. Set aside. Pour cold cream into a chilled bowl of an electric stand mixer. Attach chilled beaters and place the mixer on the highest setting. Whip cream until liquid thickens and peaks form. Quickly add the confectioners' sugar and melted chocolate, continuing to whip until the mousse is thick and fully blended.

Transfer to dessert shot glasses and refrigerate for one hour. Before serving, top with whipped cream and garnish each cup with a fresh raspberry.