

Chocolate Mousse

INGREDIENTS:

1/4 C SUGAR

1/2 C COCOA

1/2 pt. (1 C) HEAVY CREAM

In a bowl add heavy cream, sugar and cocoa . Using an eclectic beater, whip until mixture is thick like ice cream. You should be able to turn your bowl upside down without any thing fallen out of it. Portion out and top wiyh cool whip.

****Mixture will only work well if everything is put together in the bowl at once. **it helps to put your bowl in the freezer to get really cold first.**