

BAILEY'S CHOCOLATE MOUSSE



PREP TIME 15 mins
TOTAL TIME 15 mins

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Serves: 6 (1/2 cup) servings

INGREDIENTS

- 2 tsp. unflavored gelatin
- 2 Tbsp. cold water
- 1/4 c. boiling water
- 1/2 c. sugar
- 2 Tbsp. cocoa powder (for a more intense chocolate flavor, add 1 additional Tbsp.)
- 1 1/2 c. heavy cream, very cold
- 1/2 c. Bailey's, very cold
- 1 tsp. vanilla

INSTRUCTIONS

1. Sprinkle gelatin over cold water in small bowl; stir and let stand 1 minute to soften.
2. Add boiling water; stir until gelatin is completely dissolved. Let stand to cool.
3. *Before preparing mousse, prep bowl and beaters by placing in the freezer for 15 minutes to chill.*
4. Stir together sugar and cocoa in small mixing bowl; add heavy cream.
5. Beat at medium speed until stiff peaks form; gradually pour in Bailey's, vanilla, and gelatin mixture, beating continuously at high speed until well-blended and soft peaks form.
6. Spoon into serving dishes and place in refrigerator to chill. (*For a faster setting mousse, chill bowls before filling.)
7. Chill 1 hour or until ready to serve.