

Zucchini Bread Recipes

Chocolate Mousse Brownies – Creamy Decadent Treat

20 min Prep time	**25 min** Cook time	**45 min** Total time
8 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Brownie Base

- [ ] 1 package (about 18 oz) chocolate brownie mix
- [ ] 2 large eggs
- [ ] 1/2 cup vegetable oil
- [ ] 1/4 cup water

Chocolate Mousse

- [ ] 200 g dark chocolate (70% cocoa), chopped
- [ ] 1 cup heavy cream, cold
- [ ] 2 tbsp sugar
- [ ] 1 tsp vanilla extract
- [ ] Pinch of salt

Instructions

1. Preheat oven to 350°F (175°C). Grease a 9×13-inch pan and set aside.



2. In a bowl, combine brownie mix, eggs, oil, and water. Mix just until smooth, then spread evenly in the pan.



3. Bake the brownies for 12-15 minutes, until the edges are set but the center still looks slightly soft.



4. While brownies bake, melt the dark chocolate over a double boiler, then let it cool to warm (not hot).



5 In a separate bowl, whip the cold heavy cream with sugar, vanilla, and salt to soft peaks.



6 Gently fold the melted chocolate into the whipped cream until just combined; the mousse should stay light.



7 When brownies are done, remove from oven and let cool for 5 minutes; then spread the chocolate mousse over the top, smoothing with a spatula.



8 Re-enter the pan into a cool oven (or let sit at room temperature) for another 10 minutes to set the mousse.



9 Allow the brownies to cool completely before cutting. Dust with cocoa powder or shaved chocolate if desired.



Nutrition per serving

340 kcal	5 g	34 g	20 g
Calories	Protein	Carbs	Fat

Tips & notes

- The mousse should be spread while the brownies are still warm but not hot, to avoid melting the airy texture.
- For extra shine, lightly brush the mousse with a tiny dab of melted chocolate before it sets.
- You can add a strip of orange zest to the mousse for a subtle citrus note.