

Zucchini Bread Recipes

Layered Chocolate Mousse Brownies

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

Ingredients

Brownie Base

- [ ] 1/2 cup unsalted butter
- [ ] 8 oz dark chocolate, chopped
- [ ] 1 cup granulated sugar
- [ ] 2 large eggs
- [ ] 1 tsp vanilla extract
- [ ] 3/4 cup all-purpose flour
- [ ] 1/4 tsp salt

Chocolate Mousse

- [ ] 1 cup heavy cream, chilled
- [ ] 4 oz dark chocolate, melted
- [ ] 2 tbsp powdered sugar
- [ ] 1 tsp vanilla extract

Instructions

1. Preheat the oven to 350°F (175°C). Line a 9-inch square pan with parchment; set aside.



2. In a saucepan over low heat, melt butter and 8 oz dark chocolate together, stirring until smooth; remove from heat and let cool slightly.



3. Whisk sugar into the chocolate mixture, then add eggs one at a time, followed by vanilla; fold in flour and salt just until incorporated.



4. Spread the brownie batter evenly in the prepared pan and bake for 20-22 minutes, until the surface looks set but a toothpick comes out with a few moist crumbs.



5 While brownies bake, whisk chilled cream, powdered sugar, and vanilla to soft peaks; gently fold in the melted 4 oz chocolate until smooth.



6 Allow brownies to cool in the pan for 10 minutes, then spread the chocolate mousse over the top, smoothing with a spatula.



7 Refrigerate for at least 1 hour before cutting into squares; dust with cocoa powder if desired.



Nutrition per serving

420 kcal	6 g	38 g	28 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the mousse seems too runny, chill it for a few more minutes before spreading.
- For an extra glossy top, you can drizzle a thin layer of melted chocolate just before chilling.
- A pinch of sea salt sprinkled on the mousse adds a pleasant contrast.