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# Blender Chocolate Mousse

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Nettles Island Cooking in Paradise - 2014

Servings: 8

**1 package (12 ounces) semi-sweet chocolate chips**

**1/4 cup sugar**

**1 cup hot milk**

**3 eggs**

**2 tablespoons brandy or rum**

**1/2 pint heavy whipping cream**

**1 tablespoon sugar**

**1/2 teaspoon vanilla**

In a blender, combine the chocolate chips, sugar and eggs.

In a saucepan, heat the milk just to the boiling point. Pour the hot milk into the blender. Cover and blend on medium speed until the mixture is smooth.

Add the brandy or rum. Blend. Pour the mixture evenly into eight serving dishes.

Chill until set, at least one hour.

In a chilled bowl with chilled beaters, whip the cream. Add the sugar and vanilla gradually. Spoon onto the mousse when serving.

(The mousse may be made a day ahead and add the whipped cream when serving.)

## Dessert

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*Per Serving (excluding unknown items): 180 Calories; 14g Fat (68.7% calories from fat); 4g Protein; 10g Carbohydrate; 0g Dietary Fiber; 124mg Cholesterol; 52mg Sodium. Exchanges: 1/2 Lean Meat; 0 Non-Fat Milk; 2 1/2 Fat; 1/2 Other Carbohydrates.*