

Choco Fever Dream

Chocolate Mousse Brownies – Creamy Decadent Dessert

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

Ingredients

Brownie Base

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

Chocolate Mousse

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

Instructions

1. Preheat the oven to 350°F (175°C). Line an 8-inch square pan with parchment paper.
2. In a heat-proof bowl, melt the butter and dark chocolate together over simmering water, stirring gently until smooth; set aside to cool slightly.
3. Whisk sugar into the melted chocolate, then beat in the eggs one at a time until fully incorporated.
4. Sift flour, cocoa powder, and sea salt together; fold into the chocolate mixture until just combined. Pour the batter into the prepared pan and bake for 12-15 minutes, until the top is set but the center still looks slightly fudgy.
5. While the brownies bake, prepare the mousse: place grated chocolate in a bowl, then pour over the warm (not hot) heavy cream. Let sit for a minute, then whisk until glossy and thick.
6. Add powdered sugar and vanilla to the mousse, whisking just until incorporated.
7. Allow the brownies to cool in the pan for 10 minutes, then spread the mousse over the warm brownie layer, smoothing the top with a spatula.
8. Refrigerate the assembled brownies for at least 1 hour, then cut into squares and serve. For a final touch, drizzle with a little melted chocolate or dust with cocoa.

Nutrition per serving

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

Tips & notes

- If you prefer a less sweet mousse, reduce the powdered sugar by half.
- For extra shine, glaze the top with a thin layer of melted chocolate just before chilling.
- Allow the brownies to cool slightly before adding the mousse; this prevents the mousse from melting.