

Choco Fever Dream

Layered Chocolate Mousse Brownies

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

Ingredients

For the Brownie Base

- [ ] 1/2 cup unsalted butter, melted
- [ ] 1 cup granulated sugar
- [ ] 2 large eggs
- [ ] 1 tsp vanilla extract
- [ ] 1/2 cup all-purpose flour
- [ ] 1/4 cup unsweetened cocoa powder
- [ ] 1/4 tsp salt

For the Chocolate Mousse

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

Instructions

1. Preheat the oven to 350°F (175°C). Grease an 8×8-inch pan and line with parchment paper.
2. In a bowl, whisk melted butter with sugar until glossy, then whisk in eggs one at a time, followed by vanilla.
3. Sift together flour, cocoa powder, and salt; fold gently into the wet mixture until just combined.
4. Spread the batter evenly in the pan and bake for 18-20 minutes, until the top is set but still slightly soft in the centre. Let cool completely on a wire rack.
5. Meanwhile, melt the dark chocolate over a bain-marie, stirring until smooth; set aside to cool slightly.
6. In a chilled bowl, whip the heavy cream with powdered sugar and vanilla until soft peaks form. Gently fold the melted chocolate into the whipped cream until fully incorporated.
7. Pour the mousse over the cooled brownie layer, smoothing the top with a spatula. Chill the assembled dessert for at least 2 hours, or until firm.
8. Before serving, dust with a light sift of cocoa powder. Cut into squares and enjoy the layered bliss.

Nutrition per serving

250 kcal Calories	**4 g** Protein	**28 g** Carbs	**15 g** Fat

Tips & notes

- Be careful not to over-mix the brownie batter; it can become cakey.
- Make sure the chocolate is not too hot before folding into the whipped cream, or it will deflate the mousse.
- For an extra shine, brush the top of the mousse with a thin layer of melted chocolate before chilling.