

CHOCOLATE MOUSSE AND LADY FINGERS

This is a great dessert for a crowd. If you double the recipe and use a 13x9x2-inch pan, it will serve ~16 (see photo). Shared by Anita Lancaster.

PREP: 30+ minutes

COOK: Refrigerate 24 hours

SERVINGS: 8

INGREDIENTS:

8 oz. pkg. semi-sweet chocolate chips

2 Tbsp. sugar

3 Tbsp. cold water

3 eggs, separated (*place the 3 egg yolks in a large bowl and the whites in a bowl large enough to whip them*)

1 C. heavy cream

1 tsp. vanilla

2 pkg. lady fingers (~36 lady fingers)

DIRECTIONS:

Melt chocolate in a double-boiler. Add sugar and water and mix well. Remove from heat.

Slightly beat egg yolks just to combine. Stir the chocolate mixture gradually into the yolks. Then, beat the mixture until it is smooth and cool.

In a separate bowl, beat the egg whites until stiff and fold the whipped egg whites into the chocolate mixture.

Arrange one-third of the lady fingers around the bottom and sides of an 8x8-inch or 10x5-inch pan.

Pour half the chocolate mixture over the lady fingers; place a second layer of lady fingers on top of the chocolate mixture and then pour the rest of the chocolate mixture on top.

Place the remaining one-third of the lady fingers on the top of the second layer of chocolate.

Refrigerate for 24 hours before serving.

Whip the cream with the vanilla and top each serving with the whipped cream or serve alongside and let your guests help themselves.

