



Bailey's Chocolate Mousse

Submitted by
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Makes 6 (½ cup) servings

Before beginning, prep bowl and beaters by placing in freezer for 15 to 20 minutes to chill.

Ingredients

2 teaspoons unflavored gelatin
2 tablespoons cold water
¼ cup boiling water
½ cup sugar
2 tablespoons cocoa powder (for a more intense flavor add additional 1 tablespoon)
1½ cups heavy cream, very cold
½ cup Bailey's Irish Cream, very cold
1 teaspoon vanilla

Instructions

1. Sprinkle gelatin over cold water in small bowl; stir and let stand 1 minute to soften.
2. Add boiling water; stir until gelatin is completely dissolved. Let stand to cool.
3. Stir together sugar and cocoa in large mixing bowl; add heavy cream.
4. Beat at medium-high speed until stiff peaks form; gradually pour in Bailey's, vanilla, and gelatin mixture, beating continuously at high speed until well blended and soft peaks form.
5. Let stand 5 minutes to thicken.
6. Spoon into serving dishes and place in refrigerator to chill. (For faster setting mousse, chill bowls before filling.)
7. Chill 1 hour or until ready to serve.