

Chocolate Mousse Brownie Dessert

Treat yourself to velvety chocolate mousse baked into rich, chewy brownies. It's a dessert easy enough for everyday yet elegant enough for guests.

- 1 package Betty Crocker® Original Supreme brownie mix (with chocolate syrup pouch)
- 1/4 cup water
- 1/3 cup vegetable oil
- 2 eggs
- 3/4 cup whipping (heavy) cream
- 1 bag (6 ounces) semisweet chocolate chips (1 cup)
- 3 eggs
- 1/3 cup sugar
- Chocolate Whipped Cream, if desired (See Below)

1. Heat oven to 350°F. Grease bottom only of rectangular pan, 13x9x2 inches, or springform pan, 10x3 inches.
2. Stir brownie mix, chocolate syrup, water, oil and 2 eggs in medium bowl until well blended. Spread batter in pan.
3. Heat whipping cream and chocolate chips in 2-quart saucepan over medium heat, stirring constantly, until chocolate is melted and mixture is smooth; cool slightly. Beat 3 eggs and the sugar with electric mixer on medium speed until foamy; stir into cream-chocolate mixture. Pour evenly over batter.
4. Bake rectangular pan about 45 minutes, springform pan about 1 hour 5 minutes, or until topping is set. Cool completely, about 1 hour. Serve at room temperature, or cover tightly and refrigerate until chilled. Serve with Chocolate Whipped Cream. Store any remaining dessert tightly covered.

Chocolate Whipped Cream

- 3/4 cup whipping (heavy) cream
- 3 tablespoons powdered sugar
- 2 tablespoons baking cocoa

- 1 Beat all ingredients in chilled small bowl with electric mixer on high speed until soft peaks form.

Per Serving: Calories 425 (Calories from Fat 180); Total Fat 20 g (Saturated Fat 8 g); Cholesterol 105 mg; Sodium 210 mg; Total Carbohydrate 57 g (Dietary Fiber 1 g); Protein 5 g
% Daily Value: Vitamin A 6 %; Vitamin C 0%; Calcium 4 %; Iron 8 %