

QUICK & EASY Chocolate Mousse



Rich blend of cocoa, chocolate, and sugar.

NET WT 14 OZ (397g)

Instant Chocolate Mousse

MAKES ABOUT 2 CUPS

While this mousse by the spoonful is indulgent enough, you can also use it to fill Deep Dark Fudgy Brownie Bowls, Chocolate Mousse Tarts, or any mousse-filled dessert.

- 1 cup (227g) heavy cream
- ½ teaspoon vanilla extract
- 1 tablespoon granulated sugar
- ¾ cup (75g) Quick & Easy Chocolate Mousse

DIRECTIONS

In a large bowl or bowl of a stand mixer, stir together all ingredients. Whip on high speed until medium peaks form.

Refrigerate, covered, until ready to serve. Mousse will keep in the refrigerator for up to 3 days.

Hot Fudge Sauce MAKES 11/2 CUPS

- ½ cup (113g) heavy cream
- 1½ ounces (43g) unsweetened baking chocolate, chopped
- 2 tablespoons (25g) granulated sugar
- 1 teaspoon espresso powder
- · pinch of salt
- 1¼ cups (125g) Quick & Easy Chocolate Mousse
- · 2 teaspoons vanilla extract

DIRECTIONS

In a medium saucepan, place cream, unsweetened chocolate, sugar, espresso powder, and salt. Bring to a simmer. Stir until chocolate melts, then blend in Chocolate Mousse mix. Stir over low heat until mixture is smooth. Remove from heat and add vanilla. Serve warm over ice cream.

Refrigerate, covered, until ready to serve. Sauce will keep in the refrigerator for up to 3 days.

BEST IF USED BY:

Nutrition Facts

79 servings per container

1 tbsp (5g) Serving size

Amount per serving

Calories

Total Fat On

% Daily Value

Total Fat og	U /0
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 0mg	0%
Total Carbohydrate 4g	1%
Dietary Fiber 1g	4%
Total Sugars 3g	
Includes 3g Added Sugars	6%
Protein 0g	
Vitamin D 0mcg	0%
Calcium 2mg	0%
Iron 1mg	6%
Potassium 59mg	2%

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

INGREDIENTS: SUGAR, COCOA (PROCESSED WITH ALKALI), UNSWEETENED CHOCOLATE, VANILLA.

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Store cool and dry.



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