## Chocolate Mousse

## Ingredients:

8 ounces chocolate chips
6 tablespoons water
2 teaspoons vanilla
2 cups whipping cream
1/4 cup confectioners' sugar

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## Directions:

1 Melt chocolate and water in saucepan. 2 Whisk in the vanilla. 3 Allow to cool. 4 Whip the cream.

5 Add the confectioner's sugar.
6 On low beater, blend in the chocolate.
7 Scoop the Chocolate Mousse into a clear, glass bowl.
8 Garnish with grated chocolate or some of the chocolate from the pan drizzled on top.
http://b-nin.blogspot.in/2014/06/chocolate-mousse.html

