

See's CANDIES®

Coffee Scotchmallow® Chocolate Mousse Recipe



Makes 4 servings

Ingredients:

- 1 See's [Extra Dark Chocolate Bar](#), chopped into small pieces
- 4 See's Dark Coffee Scotchmallows®, chopped into small pieces
- ½ cup heavy whipping cream
- 2 tablespoon espresso or cold coffee
- ¾ cup heavy whipping cream
- 1 tablespoon powdered sugar
- 1 teaspoon vanilla
- 1 pinch salt
- 2 See's Dark Coffee Scotchmallow®, cut for garnish
- 8 See's [Chocolate Coffee Beans](#), for garnish

Instructions:

1. Heat a small to medium saucepan with ½ inch of water and bring to a boil.
2. In a heat proof bowl, add chopped Coffee Scotchmallows, chocolate bar, espresso and heavy cream. Place the bowl on top of the saucepan, making sure the bowl doesn't touch the water.
3. Stir until the chocolate is melted, but small bits of caramel and marshmallow remain. Remove from heat and let rest until room temperature.
4. In a chilled bowl, add heavy whipping cream, powdered sugar, vanilla and salt. Whip until it forms stiff peaks.
5. Using a rubber spatula, fold the whipped cream mixture into the melted chocolate mixture. Mix until incorporated.
6. Transfer into 4 serving cups and chill for 3 hours or more.
7. Garnish each dessert with quartered Coffee Scotchmallows and Chocolate Coffee Beans.