

## MMMMMmmm CHOCOLATE!!!! - Easy Chocolate Mousse

- 1 teaspoon unflavored gelatin
- 1 Tablespoon cold water
- 2 Tablespoons boiling water
- ½ cup sugar
- ¼ cup unsweetened cocoa powder
- 1 cup heavy whipping cream
- 1 teaspoon vanilla extract

In a small bowl sprinkle unflavored gelatin over the cold water; let stand 1 minute. Add boiling water to the gelatin while stirring, until gelatin is dissolved. In a separate bowl, combine the sugar, cocoa, whipping cream and vanilla. Stir to blend. Beat on medium speed of electric mixer, scraping the bottom of the bowl a few times, until the mixture is stiff.

Add gelatin mixture to the chocolate mixture and beat until well blended. Spoon mousse into dessert dishes or glasses. Chill at least 1 hour before serving. Makes four servings.

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