

Chocolate-Marshmallow Mousse

4 cups mini marshmallows

$\frac{3}{4}$ cup whole milk

3 ounces bittersweet chocolate

$\frac{3}{4}$ cup heavy cream, chilled

1 teaspoon vanilla extract

1 plastic cup for each member of cooking group

1. Carefully chop up the chocolate into small pieces, use a wooden cutting board to help keep the chocolate from sticking.
2. Cook the marshmallows, milk and chocolate in a medium saucepan over low heat, whisking constantly, until melted and smooth, about 4 to 5 minutes. (*Do not stop whisking chocolate will burn*)
3. Transfer the mixture to a medium bowl and set it inside a larger bowl filled with ice water. Let stand whisking often, until cool and thickened, 10 minutes or so.
4. Whip the cream with an electric mixer until frothy then add vanilla. Increase to high speed and continue to whip until soft peaks form.
5. Fold the whipped cream into the chocolate mixture, leaving just a few streaks. Spoon the mixture equally into plastic cups.
6. Cover each cup tightly with plastic wrap and label. Place cups into a 9 x 13 inch pan and cover pan to secure cups in place.
7. Place the pan into the refrigerator overnight.
8. Tomorrow they will be set and ready to enjoy.