

Mint Mousse Brownie Cups

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Ingredients, Brownie Cups:

4 ounces unsweetened chocolate
1 stick margarine
½ stick butter
¾ tsp vanilla
1 ¾ cups sugar
3 eggs
1 cup flour

Ingredients, Mint Mousse:

1 cups plus ½ cup heavy cream
½ cup mint chocolate chips
½ cup semisweet chocolate chips
2 TBSP sugar
¼ tsp mint extract
Green food coloring

Directions:

- *Preheat oven to 350 degrees. Grease 24 muffin tins.
- *In a microwave, melt together the unsweetened chocolate, margarine and butter for one minute, stir and continue in 10 second intervals until completely smooth.
- *Stir in the vanilla. Once incorporated, stir in the sugar, then the eggs and last the flour.
- *Pour into the muffin tins and bake for 10 to 13 minutes. The outsides should be set, the center won't be fully set but should not be wet.
- *Remove from oven and let cool for 15 minutes.
- *Gently tamp down and up sides to form cups with the bottom of a wooden spoon. If any of the center is still runny, scoop it out. Run a knife carefully around the edges. NOTE: If you do this step too soon the bottom will be too wet.
- *Cool completely, then remove from muffin tins.
- *In a microwave safe bowl, mix ½ cup of cream and both chocolate chips. Microwave for 45 seconds, stir and continue in 10 second intervals until it's smooth. Cool to room temperature.
- *In a separate bowl, beat 1 cup of cream with the sugar and mint extract until stiff peaks form. Move about ¼ cup of whipped cream to a separate bowl and add a little green food coloring.
- *Gently fold the remaining whipped cream into the chocolate mixture. Pipe or spoon into the brownie cups. Top with a dollop of the green whipped cream.
- *Store in the refrigerator.