

Treasure Barrel

Chocolate Mousse Brownies – Creamy, Decadent Treat

20 min Prep time	**25 min** Cook time	**45 min** Total time
12 Servings	**Medium** Difficulty	**American** Cuisine

Ingredients

Brownie Base

- [ ] 1/2 cup unsalted butter, melted
- [ ] 3/4 cup granulated sugar
- [ ] 2 large eggs
- [ ] 1 tsp vanilla extract
- [ ] 1/3 cup cocoa powder
- [ ] 1/2 cup all-purpose flour
- [ ] 1/4 tsp salt

Chocolate Mousse

- [ ] 8 oz dark chocolate, chopped
- [ ] 1 cup heavy cream, chilled
- [ ] 2 large egg whites
- [ ] 2 tbsp powdered sugar
- [ ] 1 tsp vanilla extract

Instructions

1. Preheat the oven to 350°F (175°C). Line a 9×9-inch pan with parchment paper.
2. In a bowl, whisk melted butter with sugar until glossy, then beat in eggs one at a time and stir in vanilla.
3. Sift cocoa, flour, and salt into the wet mixture; fold gently until just combined.
4. Spread the batter evenly in the prepared pan and bake for 12-15 minutes, until the surface looks set but still slightly soft.
5. While the brownie bakes, melt the dark chocolate over a double boiler, then let it cool slightly.
6. In a chilled bowl, whip the heavy cream to soft peaks; set aside.
7. In another clean bowl, beat egg whites with powdered sugar until stiff peaks form.
8. Fold the whipped cream into the melted chocolate, then gently fold in the beaten egg whites, preserving the airy texture.
9. When the brownie layer is done, let it cool for 5 minutes, then spread the chocolate mousse evenly over the top.
10. Refrigerate the pan for at least 2 hours to let the mousse set. Slice into squares and serve.

Nutrition per serving

320 kcal	4 g	35 g	18 g
Calories	Protein	Carbs	Fat

Tips & notes

- Use high-quality dark chocolate for the richest flavor.
- Do not over-bake the brownie; it should remain fudgy.
- For an extra touch, sprinkle flaky sea salt just before chilling.