

Treasure Barrel

Layered Chocolate Mousse Brownies

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

Chocolate Mousse

- [ ] 200g dark chocolate (70% cocoa), chopped
- [ ] 1 cup heavy cream, cold
- [ ] 2 tbsp powdered sugar
- [ ] 1 tsp vanilla extract

Instructions

1. Preheat the oven to 350°F (175°C). Grease an 8-inch square pan and line with parchment.
2. In a bowl, whisk melted butter with sugar until smooth, then add eggs one at a time, mixing gently.
3. Stir in vanilla, cocoa powder, flour, and salt until just combined; pour into the prepared pan and bake for 20-22 minutes. The center should still be slightly soft.
4. While the brownie cools, melt the dark chocolate over a simmering pot, then let it cool slightly.
5. In a chilled bowl, whip the cold heavy cream with powdered sugar and vanilla until soft peaks form.
6. Fold the melted chocolate into the whipped cream gently, preserving the airy texture.
7. Spread the chocolate mousse evenly over the cooled brownie layer, then refrigerate for at least 2 hours to set.
8. When ready, cut into squares, dust with cocoa powder, and serve. Enjoy with a glass of cold milk.

Nutrition per serving

320 kcal	4 g	34 g	18 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer a sweeter mousse, add an extra tablespoon of powdered sugar.
- For a nutty twist, sprinkle toasted almonds on top before chilling.
- I love pairing these brownies with a cup of coffee – the bitterness balances the sweetness.