



bailey's chocolate mousse;

1. (bay-leez chaw-koh-laht mooss) *noun*. A light silky mousse flavored with cocoa and bailey's irish cream.
2. Produces 2 Servings.
3. Preparation 15 mins.
4. Oven temperature set to --.

Ingredients;

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|---------------------------|----------------------|
| 1 c. heavy cream | 2 Tbsp. cocoa powder |
| ½ c. Bailey's Irish Cream | 1 tsp. vanilla |

Instructions;

1. The colder the ingredients the better! In a bowl, combine the heavy cream, vanilla and irish cream. Additionally may add another Tbsp. cocoa powder for a more chocolatey taste.
2. Mix lightly with a spatula to evenly distribute the cocoa powder (simply so it doesn't fly everywhere). Does not need to be fully incorporated.
3. Beat with a hand mixer until stiff peaks form. Transfer to a dish and refrigerate 1+ hour.
4. Top with additional cocoa powder, or whipped cream before serving.