



## **FARMERS MARKET**

**37685 South Gratiot – Clinton Township, MI 48036 – 586.469.2525**

### **S'mores Mousse**

**Serves 2 - 3**

#### **Ingredients**

##### GRAHAM CRACKER CRUST

1 c. crushed graham crackers, plus more for topping  
2 tbsp. butter, melted

##### CHOCOLATE MOUSSE

2 c. chilled heavy whipping cream  
2 c. mini semisweet chocolate chips, plus more for topping

##### MARSHMALLOW WHIPPED CREAM

1 c. chilled heavy whipping cream  
1/2 c. marshmallow creme (or Marshmallow Fluff)

Make the Graham Cracker Crust: Combine crushed graham crackers and butter. Divide the mixture evenly among the mini trifle dishes and press down to form a crust.

Make the Chocolate Mousse: Beat heavy whipping cream until soft peaks form, about 2-3 minutes. Place the chocolate chips in the microwave and heat in 20-second intervals, stirring in between, until chocolate has melted. Fold chocolate into the whipped cream, mixing it until just incorporated (a few streaks are okay). Refrigerate for at least one hour.

Make the Marshmallow Whipped Cream: Beat the heavy whipping cream to soft peaks (about 2-3 minutes), then fold in the marshmallow creme.

Assemble the Dessert: Top each graham cracker crust-filled cup with chocolate mousse, then a dollop of marshmallow whipped cream. Garnish with additional chocolate pieces and crumbled graham crackers.

***Credit: delish.com***