



4-Ingredient Chocolate Mousse made with Butterfinger®

Parfait / Mousse | Dessert | All year round

Yields: Large Glass Bowl

INGREDIENTS

- 3 cups heavy cream
- ½ cup cocoa powder, sweetened
- 1 cup powdered sugar

Method:

In a bowl, mix cocoa powder and powdered sugar together until well blended. In a mixer with a whip attachment, whip cream at medium high speed until very soft peaks form. Slowly add cocoa/sugar mixture to the cream mixture and whip at low speed until completely incorporated. Fill large glass bowl with mousse and top with Butterfinger®. Serve chilled