

# Chocolate Mousse

Sugar Busters

**Servings: 8**

**1 1/2 pounds chocolate (must be at least 60% cocoa)**

**1 1/2 quarts heavy cream**

**5 egg yolks**

**6 ounces decaffeinated coffee**

**5 egg whites**

Melt chocolate in microwave or over boiling water.

Boil 2 cups of cream.

Add egg yolks and decaffeinated coffee; then pour boiled cream over chocolate. Whisk until no lumps remain.

Whip egg whites and fold into mousse.

Whip 1 quart cream to soft peaks, then fold into mousse.

Chill until ready to serve.

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Per Serving (excluding unknown items): 663 Calories; 69g Fat (92.3% calories from fat); 8g Protein; 5g Carbohydrate; 0g Dietary Fiber; 378mg Cholesterol; 106mg Sodium. Exchanges: 1/2 Lean Meat; 1/2 Non-Fat Milk; 13 1/2 Fat.