

Chocolate Mousse Brownies

Ingredients

1/2 cup butter or margarine
1 12oz pkg. semi-sweet chocolate chips
2 cups sugar
1 1/4 cups all-purpose flour
2 tsp. vanilla
1/2 tsp. baking powder
1/2 tsp. salt
3 large eggs
1/2 cup chopped pecans

Directions

In a large microwave-safe bowl, melt butter and chocolate chips on high for 90 seconds, stirring every 30 sec.

Stir in remaining ingredients except pecans, and beat till smooth.

Stir in pecans. Spread into a buttered 13×9 inch baking pan. Set aside.

Mousse Topping

3/4 cup whipping cream
1 6oz. package semi-sweet chocolate chips
3 large eggs
1 1/2 tsp. vanilla
1/2 cup sugar
1/4 tsp. salt
1 cup chopped pecans

In a microwave-safe bowl, melt chocolate chips with the cream on

high for 90 sec., stirring every 30 sec. Cool slightly.

In a mixer bowl, beat remaining ingredients (except pecans) till foamy. Stir in chocolate mixture.

Pour mousse topping mixture over brownie; sprinkle with pecans.

Bake in a 350F oven for 50-55 minutes. Let cool 2 hours before cutting into squares. Makes 48 brownies.