

Chocolate Dream

written by The Recipe Exchange | December 17, 2014

Ingredients

1 box Duncan Hines® Fudge Brownie Mix
1/4 cup Kahlua
2 cups prepared chocolate mousse
2 cups real whipped cream
1 oz. semi-sweet chocolate shavings

Directions

Prepare brownie mix according to instructions on box, using the two egg recipe and substituting milk for the water.

Line (2) 9" X 9" X 2" baking pans with either parchment paper or wax paper. Spray bottoms with non-stick cooking spray. Pour equal amounts of batter into each pan. Bake in a 325 degree oven for 25 minutes, or until a toothpick inserted in the center comes out clean. Allow to cool completely.

Set one brownie pan aside; invert other pan and remove brownie in one piece; return to pan upside down; remove parchment paper.

Brush the brownie evenly with 1/2 the Kahlua; spread 1/2 the mousse evenly over the brownie; spread 1/2 the whipped cream over the mousse; sprinkle top evenly with chocolate shavings.

Remove second brownie from pan; brush with remaining Kahlua; place brownie on top of other brownie; spread remaining mousse evenly over the brownie; spread remaining whipped cream over the mousse.

Refrigerate until ready to serve.