

RECIPE



Coffee Crème Mousse

Ingredients

1 lb. small marshmallows	¼ teaspoon almond extract
1 cup strong coffee	6 good chocolate cookies, (e.g. Dancing Deer's Triple Chocolate Chip Cookie)
2 tablespoons ground espresso	
1 cup heavy cream, whipped	

Melt the marshmallows with the cooled coffee in the microwave for 40 seconds. (Be sure to have the microwave power on medium or at 60 or 70 degrees.) Repeat at 40 second intervals until the mixture is melted. Be sure to whisk each time after taking it out of the microwave. When fully melted chill until almost set...20 or 30 minutes in the refrigerator. Fold in the whipped cream and almond extract. Pour into a buttered serving dish or individual glasses. Chill.

Crumble the chocolate cookies then mix with the ground espresso. Sprinkle this on top of the Mousse.