

Death by Chocolate

Dessert for all chocolate lovers with a crunchy surprise. May be made in individual servings or layered in a large bowl to serve a crowd. Serves at least 12.

We are not sure of the real origin, however, the copy of the recipe I have is hand written and stained with chocolate from frequent use.

Note, different brands of instant mousse yield differing amounts. Jello brand requires three cups of milk whereas Nestle only requires 1 1/2 so be aware when making the recipe and determining the quantity you want to make.

Quantity	Ingredients	Preparation Notes
2 - 4 pkgs	Instant Chocolate Mousse prepared according to directions. Should require about 6 Cups of Milk total.	<ul style="list-style-type: none"> • Bake brownies and cool completely. • Prepare Mousse and chill
16 - 20 oz	Cool Whip (low fat or fat free works fine.)	<ul style="list-style-type: none"> • Crush candy into small pieces • Break up brownies into chunks and put 1/2 in the bottom of the bowl. You will want these fairly dense so that you cannot see through them.
6	Skor Bars crushed (Heath Bars also work)	<ul style="list-style-type: none"> • Put one half of the cool whip on top, spreading over brownies totally.
1 pkg	Brownie mix prepared and baked according to directions on box. Cool completely before using	<ul style="list-style-type: none"> • Sprinkle with a bit less than 1/2 of the candy pieces so that there will be candy in every bite. • Put 1/2 of the mousse over the top of the cool whip • Repeat the layers. • Sprinkle last bit of the candy on top and garnish if desired with fruit.
	Fruit Garnish if desired - Fresh strawberries, raspberries or maraschino cherries	<ul style="list-style-type: none"> • If making in individual serving (sherbet size) dishes - you can reduce the recipe by half and only do one layer per dish - 6 servings.