Eggless Chocolate Mousse

Amount 1 medium bowl
Time 10 min

Ingredients

- 1 cup heavy whipping cream
- 1 cup semi-sweet chocolate chips
- 1/4 cup water
- 3 tbsp sugar
- 1/8 tsp salt
- 1/4 tsp cinnamon

Steps

1. Boil 1/4 c water with 3 tbsp sugar.
2. Add 1 c chocolate chips, 1/8 tsp salt, 1/4 tsp cinnamon and stir.
3. While the chocolate mixture cools, whip the cream.
4. Gently fold cooled chocolate mixture into the whip cream until completely combined.
5. Refrigerate for 2+ hours until mousse has set.

Notes

Best after refrigerating!