

Russell Stover

# Joy Bites™ Caramel Chocolate Mousse

It is hard to believe this light and creamy mousse is made with no sugar added chocolate.

More recipes at [russellstover.com](http://russellstover.com)



## INGREDIENTS

2 (2.9 oz) bars of [Russell Stover Joy Bites Caramel in Chocolate](#)

1 cup heavy cream, divided

## INSTRUCTIONS

Break up chocolate and place in a bowl over a pan of gently bubbling water (bain marie).

Melt chocolate, stirring occasionally to ensure there are no lumps.

Remove from heat and add some heavy cream. Gently whisk to combine fully. Let cool.

Beat some more cream until stiff peaks form, then carefully fold into chocolate mixture.

Divide mousse between four bowls or dishes, then cover and place in fridge for at least an hour.

Makes 2 servings

[Purchase Joy Bites Bars >](#)