

# **Easy as Pie Chocolate Mousse**

## **Led by Karin Drosdick**

### **Ingredients**

- 1 box of instant pudding
- Heavy Whipping Cream

### **Directions**

#### **Step 1.**

Pick any flavor pudding that you want and exchange the milk amount for heavy cream and whip

#### **Step 2.**

Put in refrigerator for a few minutes. Whip mixture again until thick and creamy.  
Enjoy!

### **Cooking Notes**

You can add mix-ins like nuts and chocolate chips, fruit pieces. Experiment with different flavor puddings. Diabetics can use sugar-free pudding mix.

Serve as a mousse, pie filling, use to ice a cake or even as a fruit dip. You can even try to freeze the mixture.