

Quick Chocolate Mousse

6 ounces chocolate chips (or other semi-sweet chocolate)

$\frac{1}{3}$ cup strong, hot coffee

1 tablespoon rum

2 eggs

8 ounces (1 cup) whipping cream

In a blender, mix the chocolate chips and coffee. Blend until smooth. Add rum and eggs one at a time, blending until smooth.

In a chilled bowl, whip cream until it forms peaks. Fold in chocolate mixture until well blended. Spoon into individual dessert glasses (or one large serving dish) and chill for at least 30 minutes before serving.

Garnish with chocolate shavings, fresh raspberries or mint leaves.

Enjoy!