



CAPUCCINO MOUSSE

- 2 Squares Semisweet Chocolate, Chopped (2 ounces)
- 1/2 Teaspoon Instant Coffee
- Dash Cinnamon
- 1/3 Cup Boiling Water
- 2 Egg Yolks
- 4 Egg Whites, Room Temperature
- Whipped Topping

DIRECTIONS

1. Place chocolate, coffee, and cinnamon in a blender.
2. Blender at medium speed for 10 seconds.
3. Add boiling water and blend for 30 seconds.
4. Add egg yolks and blend 15 seconds.
5. In a medium bowl beat egg whites until stiff.
6. Fold in chocolate mixture with a rubber spatula.
7. Spoon into serving dishes.
8. Chill for 2 hours.
9. Serve topped with whipped topping.