

## Mocha Mousse

(Wascana Freewheelers Progressive dinner Ride – June 6/10)

1 cup boiling water  
4 or 5 teaspoons instant coffee powder, to taste  
7 cups mini marshmallows  
2 cups whipping cream, whipped to stiff peaks  
Chocolate wafers (small, if possible)  
¼ cup melted butter  
OPTIONAL 2 more cups whipping cream, whipped to stiff peaks

\* In a large pot (like a Dutch Oven) dissolve coffee in boiling water. Melt the marshmallows in the 'coffee'. Cool in the fridge for 60 minutes.

\* Line the sides of a springform pan with chocolate wafers. Crush enough wafers to make about 1½ cups of crumbs. Combine crumbs with melted butter and pat into bottom of the pan.

\* When coffee/marshmallow mixture is cooled, whip it up so it's smoothly blended. Whip 2 cups of cream. Fold the whipped cream and the coffee mixture together and pour into the crumb crust.

Notes: When I made this, this time, I could only find quite large chocolate wafers (2" diam?) The filling only came about halfway up the sides of the wafers lining the sides of the pan – which looked odd. So I whipped up more cream and topped it off a bit. Other options occurred to me later – like breaking/cutting the wafers in half so the dessert wouldn't sit so tall. OR doubling the filling. OR skip the crust and just serve the filling from a bowl – like Jello Instant Pudding ☺

How badly do you want to fool around with this recipe?

Enjoy....**B.**