

## Chocolate Mousse NILLA Tiny Trifles

These homemade chocolate mousse and vanilla wafer stacked mini desserts will make an impressive end to your dinner celebration.



**Prep Time** 45 min   **Total Time** 3 h 45 min   Makes 20 servings.

### Ingredients

60 NILLA Wafers  
¼ cup seedless raspberry jam, warmed  
1 pkg. (4 oz.) semi-sweet baking chocolate  
½ cup heavy whipping cream  
20 small fresh raspberries  
20 small mint sprigs

### Preparation

**Place** 20 wafers, rounded sides up, on rimmed baking sheet, then place remaining wafers, rounded sides down, next to other wafers on baking sheet. Brush or spread all wafers evenly with jam.

**Chop** chocolate; place in microwaveable bowl. Add whipping cream. Microwave on HIGH 1 min.; stir. Microwave an additional 30 sec. or until chocolate is completely melted and mixture is well blended when stirred. Refrigerate 30 min. or until cooled and slightly thickened, stirring frequently.

**Beat** half the chocolate mixture in large bowl with mixer on high speed until stiff peaks form. Set remaining chocolate mixture aside at room temperature until ready to use.

**Place** the 20 wafers with jam on the rounded sides, jam sides up, in single layer on platter. Spread or pipe whipped chocolate mixture evenly onto flat sides of all

remaining wafers. Place 2 whipped chocolate-topped wafers, cream sides down, over each plain wafer on platter. (You will end up with 20 stacks of 3 wafers each, with 2 layers of chocolate between wafers.)

**Microwave** reserved chocolate mixture on HIGH 15 sec. or until melted, stirring until smooth; spoon over wafer stacks.

**Refrigerate** 3 hours or until wafers are softened and chocolate coating is firm.

**Top** with raspberries and mint before serving.

## **Tips**

### **New Years Eve Trifles**

Omit raspberries. Prepare trifles and top with chocolate ganache as directed. Do not refrigerate. Immediately sprinkle trifles with silver and/or gold sprinkles, nonpareils, colored sugars and/or small candies. Refrigerate as directed.

### **Tuxedo Trifles**

Omit raspberries. Prepare trifles and refrigerate as directed. Melt 1 oz. white baking chocolate as directed on package; spoon into decorating bag fitted with writing tip. Use to pipe white chocolate into "V" shape on top of each trifle to resemble tuxedo. Add small silver nonpareils for the buttons and 2 heart sprinkles to each for a bow tie. Refrigerate until white chocolate is firm.

### **Make it Easy**

Omit semi-sweet baking chocolate and heavy whipping cream. Fill wafer stacks with 1 cup thawed frozen whipped topping. Microwave 1/2 cup chocolate ready-to-spread frosting in microwaveable bowl on HIGH 10 sec. or just until softened but not melted. Spoon over tops of wafer stacks instead of the prepared chocolate ganache. Continue as directed.

**Nutrition Information per Serving:** 110 Calories, 6g Total Fat, 3g Saturated Fat, 0g *Trans* Fat, 10mg Cholesterol, 45mg Sodium, 14g Total Carbohydrate, 1g Dietary Fiber, 9g Total Sugars (Includes 8g Added Sugars), 1g Protein