

Foodnity Recipes

Chocolate Mousse Brownies – Creamy Decadent Layers

30 min Prep time	**25 min** Cook time	**55 min** Total time
12 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Brownie Base

- [ ] 1/2 cup (115g) unsalted butter
- [ ] 8 oz (225g) dark chocolate, chopped
- [ ] 3/4 cup (150g) granulated sugar
- [ ] 1/4 cup (60ml) maple syrup
- [ ] 2 large eggs
- [ ] 1 tsp vanilla extract
- [ ] 3/4 cup (95g) all-purpose flour
- [ ] 1/4 cup (25g) cocoa powder
- [ ] 1/4 tsp salt

Chocolate Mousse

- [ ] 1 cup (240ml) heavy cream, chilled
- [ ] 4 oz (115g) dark chocolate, melted
- [ ] 2 tbsp powdered sugar
- [ ] 1 tsp lemon zest (optional)

Instructions

1. Preheat the oven to 350°F (175°C). Line an 8-inch square pan with parchment, leaving an overhang for easy lift.
2. In a saucepan, melt butter and dark chocolate together over low heat, stirring until smooth; remove from heat and let cool slightly.
3. Whisk together sugar, maple syrup, eggs, and vanilla until bright, then stir in the melted chocolate mixture.
4. Sift flour, cocoa powder, and salt; fold into the wet batter gently, preserving air.
5. Spread the batter evenly in the prepared pan and bake for 20-25 minutes, until the top is set but the center still feels slightly soft.
6. Allow the brownie layer to cool completely on a wire rack.
7. While the brownies cool, whip the chilled cream to soft peaks, add powdered sugar, then fold in the melted chocolate and lemon zest until fully combined.
8. Spread the mousse evenly over the cooled brownie base, smooth the surface, and refrigerate for at least 1 hour before slicing.

Nutrition per serving

420 kcal	6 g	38 g	28 g
Calories	Protein	Carbs	Fat

Tips & notes

- Use a high-quality chocolate for the best flavor depth.
- Do not over-beat the mousse; it should stay light and airy.
- If the mousse looks glossy, it may be too warm—chill briefly before spreading.