



## German Chocolate Mousse

### Ingredients:

- 2/3 cup Our Family® sugar
- 1/3 cup unsweetened cocoa powder
- 1 envelope Our Family® unflavored gelatin
- 1 (12 oz.) can evaporated milk
- 1 (12 oz.) Our Family® non-dairy whipped topping, thawed
- ½ cup mini chocolate chips (reserve some for topping)
- ½ cup Our Family® shredded coconut, toasted (reserve some for topping)
- ½ cup chopped pecans, toasted (reserve some for topping)
- ½ cup caramel topping, slightly heated

### Directions:

- 1) In a medium saucepan, combine sugar, cocoa, gelatin and evaporated milk. Let mixture stand 1 minute to soften gelatin.
- 2) Cook over low heat, stirring constantly until gelatin is completely dissolved, about 5 minutes.
- 3) Chill mixture until cool, about 30 minutes. Stir in the whipped topping, chocolate chips, coconut, and pecans. Reserve some of the chocolate chips, coconut, and pecans to use for topping, if desired.
- 4) Divide mousse into individual cups or pour into one large serving dish. Chill in the refrigerator until set.
- 5) Before serving, drizzle with warm caramel sauce and the reserved coconut, chocolate chips, and pecans.

Serves 6-8



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