

Ceci's Chocolate Mousse (Original recipe by Anne Ley)

12 oz semi-sweet chocolate chips
1 stick butter or margarine, non-transfat
1 can sweetened condensed milk
1 and 1/2 pints heavy cream

Chill electric beaters in refrigerator for 10-15 minutes. Whip cream until almost stiff in large bowl. Set aside. Pour chocolate chips and butter into medium bowl. Heat on high in microwave in 30 second intervals until melted. Stir. Add in sweetened condensed milk. Mix. Add to heavy cream. Whip altogether. Refrigerate. If serving in decorative glasses, garnish with fresh raspberries, blueberries, and blueberries. If adding a small mint leaf for color, rinse and dry first before inserting.