



### **chocolate mousse bars**

1 pkg Baker's semi-sweet chocolate squares, divided  
1/2 cup sugar  
1/4 cup flour  
1 can (14 oz.) sweetened condensed milk, divided  
4 eggs  
1 pkg (3.9 oz.) chocolate instant pudding  
1-1/2 cups thawed whipped topping

1. heat oven to 325°F
2. melt 6 chocolate squares in a bowl in the microwave in 30 second increments, stirring in between. mix melted chocolate with sugar, flour, 1/4 cup condensed milk and eggs until well blended. pour into 8" or 9" square pan sprayed with cooking spray.
3. bake 35 minutes for an 8" pan, 25 minutes for a 9" pan or until toothpick inserted into center comes out clean. make sure not to overbake. let cool completely.
4. beat dry pudding mix with remaining condensed milk with a whisk for about 2 minutes. stir in whipped topping and spread over dessert. melt remaining 2 chocolate squares same way as above. drizzle over pudding layer. refrigerate until drizzle becomes firm. another option is to drizzle chocolate designs on wax paper. refrigerate. peel and place on top of each square before serving.

hint: to get nice clean cuts of the bars when you choose to drizzle the chocolate on top, refrigerate for about an hour after adding the pudding layer and cut but leave in the pan. then drizzle the chocolate over the top and refrigerate again. the chocolate on top will need to be cut for serving but it will be much easier to do so if it is just the chocolate.

makes about 16 servings. enjoy! =)

<http://www.oncupcakemoon.com/recipes/chocolatemoussebars.pdf>