



Peanut Butter Mousse with Chocolate-Peanut Bark

Prep: 25 minutes plus chilling • Serves: 8

Peanut Butter Mousse

- 1 package (8 ounces) cream cheese, softened
- 1¼ cups creamy peanut butter
- 1 cup powdered sugar
- 2 tablespoons unsalted butter, melted
- 1 tablespoon vanilla extract
- 1½ cups heavy cream

Chocolate-Peanut Bark

- 1 cup chopped dark chocolate (6 ounces)
- ⅓ cup unsalted roasted peanuts
- ¼ teaspoon coarse sea salt

1. Prepare Peanut Butter Mousse: In large bowl, with mixer on low speed, beat cream cheese, peanut butter, sugar, butter and vanilla extract 2 minutes; increase speed to high and beat 3 minutes or until smooth.

2. In medium bowl, with mixer on medium-low speed, beat cream 2 minutes; increase speed to high and beat 3 minutes or until medium peaks form. Fold whipped cream into peanut butter mixture just until combined. Makes about 6 cups.

3. Prepare Chocolate-Peanut Bark: Line 8-inch square baking dish with aluminum foil with overhanging sides. In medium microwave-safe bowl, heat chocolate in microwave oven in 20 second increments until no lumps remain, stirring after each increment; stir in peanuts. Pour chocolate mixture into prepared dish; sprinkle with salt. Refrigerate 1 hour or until hardened.

4. Lift bark from pan with foil; break into 2-inch pieces. Divide mousse into small bowls; garnish with bark.

*Approximate nutritional values per serving:
728 Calories, 59g Fat (26g Saturated), 89mg Cholesterol,
362mg Sodium, 42g Carbohydrates, 4g Fiber, 15g Protein*

Helpful tip:

> For a fancy touch, pipe mousse into bowls using a piping bag fitted with a star tip.