



Chocolate Peppermint Mousse Bars

These festive peppermint mousse bars are the perfect sweet treat during the holidays.

16 servings  Easy  up to 35 Min.



Ingredients:

Chocolate Peppermint Mousse Bars:

- 1 package Shirriff Pie Crust Mix
- 0.5 cup chocolate cookie crumbs
- 0.33 cup sugar
- 0.5 cup butter cold, cut into cubes
- 0.5 packages Dr. Oetker Gelatin Sheets
- 2 cup 2% Milk
- 2 packages Dr. Oetker Milk Chocolate Mousse
- 0.33 cup crushed peppermint candies

- 1 Preheat oven to 350°F (180°C). Line 9-inch square pan with enough parchment paper to overhang edge of pan; set aside.
- 2 Toss together pie crust mix, cookie crumbs and sugar. Cut in butter with fingertips until mixture resembles coarse crumbs. Press into bottom of prepared pan.
- 3 Bake for 25 to 30 minutes or until golden brown and set. Let cool completely.
- 4 Bloom gelatin sheets in water as directed on package. Transfer sheets to small saucepan with milk; heat for about 5 minutes or until gelatin is completely dissolved. Let cool completely.
- 5 Prepare mousse using cooled gelatin milk according to package directions; set aside.
- 6 Spread mousse mixture over prepared base. Refrigerate for 2 to 3 hours or until set.





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- 7 Using parchment paper as handles, transfer to cutting board; sprinkle with crushed peppermint candies. Cut into bars or squares.

Tips

- Alternatively, use a hand mixer to make the mousse if you do not have a stand mixer.
- Top bars with whipped cream prepared with Dr. Oetker Whip it and 1/2 tsp (2 mL) peppermint extract if desired.



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