

# Chocolate Truffle Mousse Bars



## **What You Need**

1 pkg. (6 squares) BAKER'S SELECT Semi-Sweet Chocolate, divided  
1/4 cup whipping cream  
2 eggs  
1/4 cup sugar  
2 Tbsp. flour  
1-1/2 cups thawed COOL WHIP Whipped Topping

## **Make It**

*HEAT*– oven to 325°F. Line 8-inch sq. pan with greased foil. Microwave 3 chocolate squares and cream in microwaveable bowl on HIGH 1 min. Whisk until chocolate is completely melted; cool. Add eggs, sugar and flour; mix well. Pour into pan.

*BAKE* –20 min. or until toothpick inserted in center comes out clean. Cool. Meanwhile, melt 2 chocolate squares as directed on package; cool.

*STIR* –COOL WHIP into melted chocolate; spread onto dessert. Refrigerate 1 hour. Use ends of foil to lift dessert from pan. Cut into bars. Melt remaining chocolate square; drizzle over bars.

## **Kraft Kitchens Tips**

How to Store Leftovers

Store bars, tightly covered, in refrigerator.