



MILK CHOCOLATE MASCARPONE CUPS



This impressive chocolate dessert is easier to put together than it looks. A super-simple milk chocolate and mascarpone mousse is piped inside crisp homemade chocolate shells, then decorated with a gorgeously swirled shard of candy bark. It's a completely edible and totally indulgent chocolate treat!

Ingredients

3 ¼ cups (about 18 ounces) dark cocoa candy melting wafers
2 tablespoon plus 1 teaspoon coconut oil or vegetable shortening
½ cup (about 3 ounces) white candy melting wafers
1 ¼ cups milk chocolate chips
8 ounces mascarpone
¾ cup heavy cream
1 tablespoon instant espresso powder

Yield: 12 servings

Active Time: 1 ½ hours

Total Time: 2 hours

Ease of preparation: intermediate

Special equipment:

a small pastry brush, small offset spatula, large round piping tip 1A, large piping bag

Line a 12-cup muffin tin with paper liners. Line a 9-by-13-inch baking sheet with parchment paper.

Put 2 ¼ cups of the dark cocoa melting wafers and 1 tablespoon of the coconut oil in a medium microwave-safe bowl. Microwave for 30-second intervals, stirring in between, until melted, about 1 minute. Stir until smooth; if any lumps remain, microwave again for 15 seconds and stir until smooth.

Spoon a heaping tablespoon of the melted wafers into a paper liner and use a small pastry brush to brush the chocolate up the sides to the top of the paper. Make sure the paper is completely covered; if you can see paper through the coating it is too thin and needs to be spread more. Repeat with the remaining cupcake liners, reheating the melting wafers as necessary. Refrigerate until ready to assemble.



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Put the remaining 1 cup dark cocoa melting wafers and 2 teaspoons of the coconut oil in a medium microwave-safe bowl. Microwave for 30-second intervals, stirring in between, until melted, about 1 minute total. Stir until smooth. If there are any lumps, microwave again for 15 seconds and stir until smooth.

Put the white melting wafers and remaining 2 teaspoons coconut oil in a small microwave-safe bowl. Microwave for 30-second intervals, stirring in between, until melted, about 1 minute total. Stir until smooth. If there are any lumps, microwave again for 15 seconds and stir until smooth.

Pour the melted dark cocoa melting wafers onto the prepared baking sheet and spread with a small offset spatula until it is about 1/8-inch thick. Dollop the white melting wafers on top and use the spatula to swirl the white into the dark, creating a wave-like pattern. Refrigerate until ready to assemble.

To make the filling, put the milk chocolate chips in a microwave-safe bowl. Microwave for 30-second intervals, stirring in between, until melted, about 1 1/2 minutes total. Stir until smooth. If there are any lumps, microwave again for 15 seconds and stir until smooth. Allow to sit at room temperature, stirring occasionally, until just warm.

While the chocolate cools, remove the chocolate shells from the cupcake liners. Keep refrigerated until ready to assemble.

Stir the mascarpone and the slightly warm chocolate together in a medium bowl until no streaks remain. Combine the cream and the espresso powder in the bowl of a stand mixer fitted with a whisk attachment. Whip on medium-high speed just until the cream holds firm peaks, about 3 minutes. Stir about 1/3 of the whipped cream into the mascarpone mixture, then gently fold in the remaining whipped cream, folding just until combined.

Fill a large piping bag fitted with a large round tip with the mascarpone mixture. Pipe the mixture into each chocolate shell so that the filling comes above the edge of the cup. Break the chocolate bark into shards and stick a shard into the filling in each cup. Refrigerate until ready to eat. Reserve the extra bark for another use.

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