

## Coconut Chocolate & Blackberry Mousse

### Ingredients

1 ¼ cups chocolate cookies

8 Tbsp butter

5 Tbsp cocoa powder

¼ cup sugar

1 cup shredded coconut

½ cup ground almonds

1 egg

1 chocolate mousse mixture-follow directions as package

1 punnet blackberries

### Method: Using Delicake cake ware

Assemble, Delicake base & sleeve.

Crush biscuits in a processor. In a saucepan heat butter, cocoa and sugar over a medium heat until melted and smooth.

Stir in the biscuits, coconut, almonds, and egg.

Cool the mixture, and press down in the cake ware product. Set aside.

Make the mousse mixture and add a few berries. Spread over base.

Decorate with remaining berries. Put cake ware lid on and refrigerate.

Once set, remove sleeve upwards from the base. Cut & serve.

You can re-assemble sleeve and lid to store in the fridge.

