

Peanut Butter Mousse with Bananas & Shaved Semi-Sweet Chocolate

February 2014 by Camine

Prep time – 10 minutes

INGREDIENTS:

1 C heavy whipping cream
4 - 5 T creamy peanut butter (I simply grabbed two big globs with a serving tablespoon)
½ C packed brown sugar
½ t vanilla
1 5.3 oz. package plain Greek yogurt
1 oz. semi-sweet baking chocolate shaved
Mint sprigs to garnish
2 small bananas cut into small pieces



DIRECTIONS:

In one bowl, beat the cold cream until double in volume and stiff peaks just begin to form. In another bowl, combine the yogurt, peanut butter, brown sugar and vanilla. Beat together with whisk until smooth. Gently fold the whipped cream into the peanut butter mixture with spatula, just until incorporated. Now, fold in the bananas. Spoon mixture into serving glasses, top with shaved chocolate, garnish with mint sprig. Keep in refrigerator until ready to serve.

Can make the day ahead and then top with chocolate and serve.

VARIATIONS: Could top with toasted peanuts and mini chocolate chips, or omit bananas and top with cherry preserves and whipped cream. Or, put in small pie crusts and then top with chocolate ganache.

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