



Maddy's Sweet Shop Peppermint Snaps

Refresh your taste buds with the cool flavor of peppermint. It will wake you up and put a smile on your face. This is a surprisingly light and refreshing shortbread cookie with a peppermint candy crunch inside that is perfect for any time of the day.



Ingredients

Serves 8

- ◆ 3/4 lb. semisweet chocolate or bittersweet if you prefer a darker, less sweet mousse
- ◆ 1/4 cup whole milk
- ◆ 1/4 cup Benedictine Liqueur or Grand Marnier
- ◆ 2 egg yolks
- ◆ 1 cup of heavy cream, chilled
- ◆ 2 Tbs. sugar
- ◆ 4 egg whites
- ◆ Pinch of salt
- ◆ One 7 oz. package of Maddy's Sweet Shop Sweet Peppermint shortbread cookies, cut into chunks

Instructions

1. Cut the chocolate into chunks and melt in a heavy saucepan over very low heat, stirring; add the milk, then stir in the Benedictine Liqueur. Let cool to room temperature. Add the egg yolks, one at a time, beating thoroughly after each addition.
 2. Beat the egg whites with the salt until stiff. Whip the cup of cream until thickened, then gradually beat in the sugar, beating until stiff. Gently fold the egg whites into one-half of the cream. Reserve the rest of the cream for use in layering the trifle. Cover and store in the refrigerator.
 3. Stir about one third of the cream and egg white mixture thoroughly into the chocolate mixture. Then gently fold in the remaining cream and egg white mixture into the chocolate until thoroughly combined. Refrigerate for 2 hours, or until set.
 4. Take your prettiest clear glasses and alternate layers of chocolate mousse, cookies and whipped cream (make two layers) and then top the final whipped cream layer with a few more cookie pieces.
- * Serve with LOVE and enjoy!

Notes