

**Tupperware®**

Serves: 5 • Serving size: ½ cup



PREP: 10 minutes  
COOK: 45 seconds

## Chocolate Chunk Brownie Batter MOUSSE

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½ cup granulated sugar  
1 cup water  
15 oz./425 g cooked, chopped sweet potato\*  
¼ cup + 2 tbsp. unsweetened cocoa powder  
1 cup heavy cream  
¾ cup chocolate chips or chocolate chunks  
¾ cup whipped cream

1. In the 2-Cup/500 mL Micro Pitcher, stir together sugar and water. Microwave on high power 45 seconds, or until sugar has dissolved. Remove from microwave, set aside.
2. In the base of the PowerChef® System, fitted with blade attachment, combine potatoes, cocoa powder and simple syrup. Cover and pull cord until well blended and smooth. Replace blade with paddle attachment. Add cream, cover and pull cord until well blended.
3. Remove paddle and stir in chocolate chips. Spoon brownie batter mousse into Snack Cups, top with whipped cream.

*Note: Use the Tupperware® Smart Multi-Cooker or Stack Cooker to cook peeled, chopped sweet potatoes.*

Nutritional Information (per serving):

Calories: 480 Total Fat: 25g Saturated Fat: 16g Cholesterol: 60mg  
Sodium: 400mg Carbohydrate: 62g Fiber: 4g Sugar: 24g Protein: 5g  
Vitamin A: 250% Vitamin C: 4% Calcium: 6% Iron: 6%

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