

CopyCat Carrabba's Italian Grill Chocolate Dream

Ingredients

1 box dark fudge brownie mix
1/4 cup Kahlua
2 cups prepared chocolate mousse
2 cups real whipped cream
1 ounce semisweet chocolate shavings

Directions

Prepare brownie mix according to box instructions, using the two egg-recipe and substituting milk for the water.

Line two 9" square baking pans with either parchment paper or wax paper. Spray bottoms with non-stick cooking spray. Pour equal amounts of batter into each pan.

Bake at 325 degrees F., 25 minutes, or until a tester inserted in the center comes out clean. Allow to cool completely.

Set one brownie pan aside; invert other pan and remove brownie in one piece; return to pan upside down; remove parchment paper. Brush the brownie evenly with 1/2 of the Kahlua; then top with 1/2 of the mousse, spreading it evenly over the brownie. Spread 1/2 of the whipped cream over the mousse.

Remove second brownie from pan; brush with remaining Kahlua; place it on top of other brownie; spread remaining mousse evenly over the top; spread remaining whipped cream over the mousse.

Sprinkle top evenly with chocolate shavings. Refrigerate until ready to serve.