

Chocolate-Espresso Mousse Shots

recipe

PREP TIME: 20 min | SERVINGS: 16

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2
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INGREDIENTS

2 tsp instant espresso

1 Tbsp hot water

1 package (1.4 oz) fat-free sugar-free instant chocolate pudding and pie filling mix

1½ cups fat-free milk

1½ cups fat-free whipped topping, divided

16 chocolate wafers, lightly broken

INSTRUCTIONS

In a small bowl, combine espresso and water until dissolved; let cool to room temperature.

In another bowl, whisk together pudding mix and milk until well combined; whisk in espresso mixture and then fold in ½ cup whipped topping.

Line up 16 shot glasses and spoon 1 tablespoon pudding in each one; top each with 1½ teaspoons cookie pieces, 1½ tablespoons pudding, and 1 more teaspoon cookie pieces.

Garnish each with 1 tablespoon whipped topping before serving.

Serving size: 1 shot glass