**Deanna’s Chocolate Mousse with Variations**

Serves 6 / SmartPoints per serving: **② ② ②**

1 envelope unflavored gelatin

1 cup cold water

¼ cup unsweetened cocoa powder

½ cup sugar-free chocolate syrup (such as Hershey’s or Great Value)

1½ cups frozen fat-free whipped topping, thawed (about ½ container)

Sprinkle gelatin over cold water in a small saucepan; let stand 1 minute. Cook over low heat, stirring constantly, about 2 minutes or until gelatin dissolves. Remove from heat; cool.

Combine cocoa, chocolate syrup and cooled gelatin mixture in a medium bowl, stirring with a whisk until smooth. Gently fold in whipped topping. Spoon evenly into 6 individual dessert dishes. Chill 2 hours or until firm.

***Variations:***

Chocolate-Banana Mousse: Add 2 diced bananas along with the cocoa and syrup.

Chocolate-Peanut Butter Mousse: Add 6 tablespoons PB2 along with the cocoa and syrup. (Add 1 SmartPoint per serving)

Mocha Mousse: Add 2 tablespoons instant coffee or espresso granules to the water.

Chocolate-Strawberry Mousse: Add 1 cup diced strawberries along with the cocoa and syrup. (Or any other berries or diced fruit)

Chocolate-Caramel Pretzel Mousse: Substitute ½ cup sugar-free caramel syrup (such as Torani) for half of the water. After mousse is chilled, poke 12 pretzel sticks into each serving. (Add 1 SmartPoint per serving)

[*From the Kitchen of Deanna Cichon*](http://www.deannathechef.com/)