

## Chocolate “Moose”

**Servings:** 6

### **Ingredients:**

- \*1 tbsp. unflavored gelatin
- \*1 tbsp. water
- \*1 c. chocolate syrup
- \*2 c. whipping cream
- \*1/2 c. sifted confectioners' sugar
- \*1/4 tsp. salt

### **Directions:**

1. Soften gelatin in liquid.
2. Dissolve over warm water.
3. Stir in chocolate.
4. Combine cream, confectioners' sugar and salt in a chilled bowl.
5. Whip until stiff.
6. Mix in chocolate mix.
7. Turn into refrigerator tray.
8. Freeze 3 to 4 hours or possibly until hard.