



# Graveyard Dirt Cups

by **Carla Hall**



A simple but show-stopping Halloween dessert that combines rich chocolate mousse with playful decorations. Great for kids, parties, or anyone who loves edible creativity.

**Prep Time:**

20 Mins +  
30 Mins Chilling

**Cook Time**

5 Mins  
Melting Chocolate

**Serves:**

8 Servings

**Level:**

Beginner

## Ingredients

- 6 oz / 170g semisweet chocolate, chopped
- 2 cups / 480g cold heavy cream, divided
- ½ tsp ground cinnamon
- 20 chocolate wafer cookies or Oreos, crushed (for “dirt”)
- Gummy worms, candy pumpkins
- Milano cookies (for tombstones)

## Instructions

**Step 1**

Combine chocolate and ½ cup cream in a heatproof bowl. Microwave 1 minute (or melt over simmering water) until smooth. Cool slightly.

**Step 2**

Whip remaining 1½ cups cream with cinnamon to soft peaks — smooth, not stiff.

**Step 3**

Gently fold whipped cream into the cooled chocolate (light-into-heavy). Chill for 30 minutes.

**Step 4**

Pipe “RIP” on Milano cookies with melted chocolate. Chill to set.

## Serving & Finishing

- Spoon mousse into 8 cups or jars.
- Top with cookie “dirt,” candy worms, pumpkins, and tombstones.