Triple Chocolate Brownie-Mousse Stacks  serves 8

Allow plenty of time to make fillings, and immediately assemble stacks. You can chill the assembled stacks up to 24 hours ahead of time.

BROWNIES
- Vegetable cooking spray
- 3/4 cup butter
- 1 (4-oz.) bittersweet dark chocolate baking bar, chopped
- 1 1/2 cups sugar
- 1 teaspoon vanilla extract
- 4 large eggs
- 1 cup all-purpose flour
- 1/4 teaspoon baking powder
- 1/4 teaspoon table salt

MILK CHOCOLATE MOUSSE
- 1/2 (12-oz.) package milk chocolate morsels (1 cup)
- 1/4 cup creamy peanut butter
- 1 cup heavy cream

WHITE CHOCOLATE MOUSSE
- 1 cup white chocolate morsels
- 1 1/4 cups heavy cream, divided

ADDITIONAL INGREDIENTS
- 8 large paper clips
- Heavy-duty aluminum foil
- Garnish: shaved chocolate

Directions

Prepare Brownies: Preheat oven to 350°. Line bottom and sides of a 13- x 9-inch pan with aluminum foil, allowing 2 to 3 inches to extend over sides; lightly grease foil with cooking spray. Microwave butter and chopped bittersweet chocolate in a large microwave-safe bowl at HIGH 1 1/2 to 2 minutes or just until melted and smooth, stirring every 30 seconds. Whisk in sugar and vanilla. Add eggs, 1 at a time, whisking just until blended after each addition. Stir together flour, baking powder, and salt in a small bowl. Whisk flour mixture into chocolate mixture until blended. Pour mixture into prepared pan.
Bake at 350° for 18 to 20 minutes or until a wooden pick inserted in center comes out with a few moist crumbs. Cool completely on a wire rack (about 1 hour). Lift brownies from pan, using foil sides as handles. Cut 8 circles, using a 3-inch round cutter. Reserve scraps for another use.

Prepare Milk Chocolate Mousse: Microwave milk chocolate morsels and peanut butter in a small microwave-safe glass bowl at MEDIUM (50% power) 1 1/2 to 2 minutes or until melted and smooth, stirring every 30 seconds. Cool 5 minutes. Beat 1 cup heavy cream at medium speed with an electric mixer until soft peaks form; fold cream into milk chocolate mixture. Chill while making White Chocolate Mousse.
Prepare White Chocolate Mousse: Microwave white chocolate morsels and 1/4 cup cream in a small microwave-safe glass bowl at MEDIUM (50% power) 1 1/2 to 2 minutes or until melted and smooth, stirring every 30 seconds. Cool 5 minutes. Beat remaining 1 cup cream at medium speed with an electric mixer until soft peaks form; fold into white chocolate mixture. Chill while preparing foil molds for Step Assemble stacks: Wash and dry paper clips. Cut heavy-duty aluminum foil into 8 (6- x 10-inch) pieces. Fold each piece in half to form a 3- x 10-inch strip. Wrap each strip around a 3-inch-diameter can. (This helps create a smooth curve.) Wrap 1 curved foil strip around each brownie; secure with a large paper clip.

Immediately spoon Milk Chocolate Mousse into a zip-top plastic freezer bag. (Do not seal.) Snip 1 corner of bag to make a small hole (about 1/2 inch). Pipe mousse onto brownies, dividing mixture evenly. Use a small spoon to level gently.

Repeat procedure with White Chocolate Mousse. Chill 2 hours; remove foil to serve.