

Desserts/Chocolate Mousse Cake

- A: 6oz semi-sweet chocolate
1t water
B: 3/4C whipping cream
2T sugar
C: Happy cake or other chocolate cake, three layers
D: Chocolate mousse
1. Melt (A) in a double boiler.
 2. Whip (B) until gelled slightly. Fold (A) in, mixing well.
 3. Assemble layers (C) using the chocolate filling.
 4. Frost the outside of the cake with (D).
- Servings: 8



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