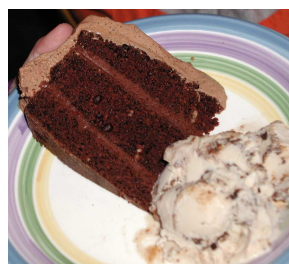


## Desserts/Chocolate Mousse Cake

- 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).



\$Id: chocolate\_mousse\_cake,v 1.2 2009/05/28 02:42:43 deaven Exp \$

*From the kitchen of David and Jennifer Deaven*