

Chocolate Mousse Cake

Devil's Food Chocolate Cake

All-purpose Flour	5 ¾ oz
Unsweetened Cocoa Powder (sifted)	¾ oz
Baking Soda	1/8 oz
Salt	1/8 oz
Shortening	2 oz
Granulated Sugar	3 ¼ oz
Vanilla Extract	1/8 oz
Egg Yolks	2
Cold Water	5 ¼ oz
Egg Whites	2
Granulated Sugar	2 ½ ounce
Raspberry Jam	1 jar
Raspberries	1 package

1. Prepare 9" cake pan with pan release and parchment paper
2. Place egg whites in mixing bowl. Beat egg whites till frothy; gradually add the sugar from the bottom row while beating, then continue beating till stiff peaks form. Remove from mixing bowl and set aside.
3. Stir together flour, cocoa powder, baking soda, and salt in a regular bowl.
4. In an electric mixing bowl beat the shortening, remaining sugar, and vanilla and beat till fluffy.
5. Add egg yolks, one at a time, beating on medium speed until incorporated. Scrape the bowl.
6. Add dry ingredients and water alternately to beaten mixture, beating on low speed after each addition till just combined.
7. Fold egg white mixture into batter; combine well.
8. Turn batter into prepared pans. Spread batter evenly
9. Bake in a 350 degree oven for 30 to 35 minutes or till cake tests done.
10. Cool 10-15 minutes on wire racks. Remove from pan; cool thoroughly on racks.
11. Cut the cake in the middle into two layers.
12. Place one cake layer on a 9" cardboard.
13. Soak cake with simple syrup, which is equal parts sugar and water and a pinch of cream of tartar just brought to a boil in a pot.
14. After simple syrup has soaked in spread a thin layer of jam on top of the cake.
15. Fit the cake inside the cake ring.
16. Place raspberries on top of the cake layer without going all the way to edge touching the cake ring.

Chocolate Mousse

Chocolate Chips	12 ounces
Hot melted butter	2 ounces
Egg Yolks	3
Heavy Cream	1# (16 ounces)
Egg Whites	5 ounces
Granulated Sugar	1 ounce

1. Wipe out the bowl of an electric mixer and the whip attachment with vinegar.
2. Whip the egg whites on the mixer. When it becomes frothy slowly drizzle in the granulated sugar. Continue to whip until it reaches soft to medium peaks.
3. Remove the egg whites from the mixer bowl and place in a separate bowl.
4. Whip up the heavy cream on the mixer until it reaches soft to medium peaks. Meanwhile bowl a pot of water on the stove for a double boiler to melt the chocolate on.
5. Set aside the whipped cream. Turn off the stove when the pot of water boils and place the bowl of chocolate on it and stir gently to melt. Meanwhile, melt the butter in the microwave in a small bowl or ramekin.
6. When the chocolate is melted remove from the double boiler. Add the butter and stir it in.
7. Before the butter is completely stirred in add the egg yolks. The chocolate may get thick.
8. Using two spatulas to prevent hardening of chocolate, scoop an oversized handful of cream into the chocolate mixture. Use the second spatula to fold in the cream. The spatula that folds the chocolate should not be used to scoop whipped cream.
9. Repeat folding in the cream until all the whipped cream is incorporated. This should be done in two to three additions total including the original addition.
10. Using the same method, fold in the whipped egg whites (meringue).
11. Pour the chocolate mousse into the cake ring on top of the chocolate cake layer.
12. Spread as flat an evenly as possible.
13. Refrigerate, covered with plastic wrap, over night.

Ganache

Chocolate chips	8 ounces
Heavy Cream	4 ounces
Unsalted butter	2 ounces

1. Place the heavy cream and butter in a pot and boil.
2. Add the hot cream to the chocolate chips and stir until smooth.
3. Cool to room temperature.
4. Pour on top of the cooled mousse – either a very thin layer or all the way up to the top of the cake ring. You can smooth the ganache using a large spatula if you filled the cake ring to the top.
5. Cool in the refrigerator for 15 to 20 minutes.
6. Remove from the cake ring by using a can and sliding the cake ring downward.