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Dessert Title: Chocolate Mousse Mocha Cake

Dessert Ingredients:

French Chocolate Mousse Filling

- 1 cup of chocolate chips
- 3 tbsp butter
- 2 tbsp of heavy cream
- 1 tsp of vanilla extract
- 3 egg whites

Chocolate Cake

- 1 $\frac{3}{4}$ cup all purpose flour
- 2 cups sugar
- 2 teaspoons of espresso powder
- 1 tsp. salt
- 2 tsp. baking soda
- 1 tsp. baking powder
- 2 $\frac{1}{2}$ tsp. vanilla extract
- 2 eggs plus 3 egg yolks
- 1 cup milk
- $\frac{1}{2}$ cup vegetable oil
- $\frac{1}{2}$ cup of good quality cocoa powder
- $\frac{1}{4}$ cup of Dutch Process cocoa powder
- 1 cup of boiling water

Mocha Frosting

- $\frac{1}{2}$ cup melted butter

- 3 cups of powdered sugar
- 2/3 cup of cocoa powder
- 1 tbsp. Instant espresso powder
- 1 tsp. vanilla extract
- 4-6 tbsp. of milk

Dessert Instructions:

French Chocolate Mousse Filling

1. Beat egg whites until stiff peaks form.
2. Melt the chocolate chips, butter, heavy cream, and vanilla extract over medium to low heat while continually stirring.
3. Allow the chocolate mixture to cool for a few minutes. Then, fold the egg whites into the chocolate mixture.
4. Refrigerate overnight until cool.

Chocolate Cake

Preheat oven to 350 degrees F.

1. In a large bowl, mix together the flour, sugar, espresso powder, salt, baking powder, baking soda, and salt.
2. In a small bowl sift the cocoa powders together and whisk in the boiling water.
3. In another bowl, mix together the eggs, milk, and oil. Then, add in the cocoa powder mixture.
4. Stir the wet mixture into the dry mixture.
5. Bake in two 9 inch cake pans for 30-35 minutes.

Mocha Frosting

1. Melt the butter.
2. Sift the cocoa powder and powdered sugar into the butter and whisk to combine.
3. Add in the vanilla extract and the espresso powder and whisk to combine.
4. Add in the tablespoons of milk until the frosting reaches the desired consistency (some people like thicker frosting than others).

To assemble the cake:

Note: Allow the cakes and the mousse to cool before assembling the cake because if either is too hot, the mousse and frosting will melt off the cake and the mousse will begin to deflate.

1. Cut the tops of the chocolate cakes to smoothen the top.
2. Frost the top of the bottom layer with the chocolate mousse.
3. Place the next layer on top. Frost the top and sides with the mocha frosting. Enjoy.