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Recipe Title: Inside Out Chocolate Covered Marshmallow Mousse Cake with a Fresh Raspberry Drizzle

Recipe Ingredients:

Chocolate Cake:

- 2 ¼ Cups of Shifted All Purpose Self-Rising Flour
- 1 Cup of White Sugar
- 1 Cup of Brown Sugar
- 1 Cup of Cocoa
- 1 ½ Cups Stick of Softened Butter
- 2 Eggs
- 1 2/3 Cups of Evaporated Milk

Chocolate Marshmallow Mousse:

- 1 Container of Fluff
- 1 2/3 Cups of Whipping Cream
- 2 1/2 Tablespoons of Cocoa Powder
- 1 Teaspoon of Vanilla Flavoring

Marshmallow Icing:

- 1 Cup of Confectioners' Sugar
- 2 1/2 Cups of Fluff
- 1 Stick of Butter

- ½ Teaspoon of Vanilla Flavoring

Fresh Raspberry Drizzle:

- 1 Pint of Fresh Raspberries 2 Tablespoons of Flour
- 2 Tablespoons of Orange Juice ¼ Cup of Sugar
- 1 Cup of Water

Garnish:

- Chocolate Covered Marshmallows:
- ½ Cup of Mini Marshmallows
- ¼ Cup of Semisweet Chocolate

Recipe Instructions:**Cake Directions:**

1. Cream butter with white and brown sugar. Mix in the vanilla flavoring following the cocoa powder.
2. Add eggs one at a time. Mix thoroughly after adding each one. Mix until mixture becomes thick and sticky. (Do not over mix)
3. Then, alternately add evaporated milk and flour to the creamed butter, sugar, and cocoa.
4. Continue to mix until batter is smooth and velvety.
5. Separate the mixture into 2- 9x13 pans. Bake cakes in the oven for 27 minutes on 350 degrees. When done let cool. (This can also be separated into 24 cupcakes)

Chocolate Marshmallow Mousse Directions:

1. Whip the whipping cream on high with the cocoa powder and vanilla flavoring.

2. Slowly add in the fluff and reduce the speed of the mixer.
3. Mix until the texture of the mousse is light and a little stiff.

Marshmallow Icing Directions:

1. Cream together softened butter and confectioners' sugar. Mix in vanilla flavoring.
2. Add the Fluff to the mixture. Continue to mix until icing is smooth and fluffy.

Fresh Raspberry Drizzle Directions:

1. Puree raspberries with one cup of water.
2. Place puree into a saucepan. Heat on low temperature.
3. Mix in Sugar and Orange juice. Mix in flour to thicken.
4. Continue to heat until the contents have reached a light boil.
5. Remove the saucepan from the heat and let the drizzle cool.

Chocolate Covered Marshmallow Directions:

1. Melt chocolate.
2. Dip marshmallows into the chocolate. Place marshmallows on a tray of parchment paper to dry.

Putting the Cake Together:

1. Place one of the cooled 9x13 cakes on a cake plate and frost the top of the cake with the chocolate marshmallow mousse.
2. Layer the second cooled 9x13 cake on top of the chocolate marshmallow mousse.

3. Ice the top and sides of the layered chocolate cake with the marshmallow icing.
4. Sprinkle the chocolate covered mini marshmallows over the top of the cake. (Do not cover the entire top of the cake. It is just to garnish)
5. Drizzle semi-warm raspberry sauce over the entire cake in a thin zigzag line. (Do not cover the entire top of the cake.)
6. Enjoy!