

CHOCOLATE MOUSSE CAKE www.easy-cake-recipes.com

1 c. all purpose flour
1 tsp. baking powder
1/4 tsp. salt
3 eggs, beaten
1 c. sugar
2 tsp. lemon juice
6 tbsp. milk

MOUSSE ICING:

1/2 lb. sweet chocolate sqs.
3 tbsp. cold water
1/4 sugar
4 egg yolks
1 1/2 c. 35% cream
4 egg whites

Preheat oven to 375 degrees. In a bowl, combine flour, baking powder, and salt; set aside.

In a separate bowl, beat eggs and gradually add sugar. Blend well after each addition. Add lemon juice.

Heat milk without boiling. Add dry ingredients to beaten egg in 4 stages. Pour heated milk directly into batter; stir well.

Pour batter into a round 8 inch unbuttered cake pan. Bake 25 minutes. Remove from oven and let stand to cool on wire rack. Turn it out of the pan and slice into 3 layers.

MOUSSE ICING:

Melt chocolate squares with water in top of double boiler. Add sugar and stir. Remove from heat and let stand to cool. Add unbeaten egg yolks and stir well. Whip cream.

Beat egg whites until stiff peaks form. Add whipped cream to chocolate mixture, then fold in egg whites.

ICING THE CAKE:

Put the first layer in an 8 inch spring pan. Cover this layer with 1/2 cup icing. Repeat until all three layers are iced and set aside the remaining icing.

Put the cake in the freezer. Take it out 10 minutes before serving. Remove the sides of the pan and ice around the edges. Decorate. Serves 8.