

Decadent Chocolate Mousse Cake

Ingredients

Cake

500 g	17.5 oz	El Peto Chocolate Cake Mix
4		eggs
150 ml	2/3 cup	warm water
150 ml	2/3 cup	margarine, butter, or oil

Mousse

225 g	8 oz	gluten-free semi-sweet chocolate squares
225 g	8oz	gluten-free cream cheese – softened at room temperature
500 ml	1 cup	pure whipping cream

Chocolate Glaze

125 ml	½ cup (4oz)	gluten free semi-sweet chocolate chips
30 ml	2 tbsp	butter
15 ml	1 tbsp	gluten free corn syrup

Bake cake as directed on box using 1 spring form pan. Bake 40-50 minutes or until toothpick comes out clean. Cool completely. Beat whipping cream until stiff peaks form and set aside in fridge. Using a double broiler, melt the chocolate squares. When chocolate is completely melted, mix together with cream cheese until smooth. Gently fold whipped cream to chocolate mixture. Slice the top (*dome*) of cake off and cut the cake in half to create two layers. Place one layer back into spring form pan and spread the mousse onto cake until approx. one inch thick. Place the second layer of cake on top of mousse layer and spread on the remaining mousse. Smooth out with spatula. Allow cake to set in refrigerator for approx. one hour. In double broiler, melt together butter, chocolate chips and corn syrup. Pour glaze on the top of the cake while the glaze is still warm. Once the glaze has cooled, remove the spring form pan. Garnish with whipped cream, chocolate pieces and flakes.

Enjoy!

El Peto Products Ltd., 65 Saltsman Dr., Cambridge, ON N3H 4R7 1-800-387-4064

