THE J.M. SMUCKER Co

Double Chocolate Mousse Cake

Prep Time	Cook Time	Serves	Difficulty
25 mins	35 mins	16	N/A

Ingredients

- **Cake:**
- 2 eggs
- 1 cup (250 mL) sugar
- 1 tsp (5 mL) vanilla extract
- 1 cup (250 mL) Canola Oil
- 1/2 cup (125 mL) buttermilk
- 2 1/4 cups (550 mL) **Five Roses®** All Purpose Bleached White Flour

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- 1/2 cup (125 mL) cocoa powder
- 1 1/2 tsp (7 mL) baking soda
- 1 1/2 tsp (7 mL) baking powder
- 1 cup (250 mL) boiling water
- 1/2 cup (125 mL) milk chocolate chips
- **Mousse:**
- 1 1/2 cups (375 mL) whipping cream
- 2 tbsp (30 mL) icing sugar
- 1 tsp (5 mL) vanilla extract
- 1 1/2 cups (375 mL) melted and cooled milk chocolate chips

Directions

Step 1:

Preheat oven to 350ºF (180ºC). Grease two 9” (22 cm) cake pans.

Step 2:

Beat eggs, sugar and vanilla until combined. Add oil and buttermilk. Add next 4 ingredients. Mix until well combined. Carefully fold in boiling water until batter is smooth and mixture is quite thin. Pour into prepared pans. Sprinkle with chocolate chips.

Step 3:

Bake in preheated oven for 25 to 30 minutes, or until a toothpick inserted in centre of cake comes out clean. Cool in pans for 10 minutes. Remove from pans and cool on a wire rack.

Step 4:

Mousse: Whip cream in a large bowl until thick and cream holds its shape. Beat in icing sugar and vanilla. Fold in melted and cooled chocolate chips. Do not over mix. Mousse should have a rippled effect.

Step 5:

Assembly: Place one layer of cake on serving platter. Spread with about 1 cup (250 mL) of mousse. Place second layer on top. Ice with remaining mousse. Refrigerate until ready to eat.

Images

