Chocolate Mousse Cake

Makes one 9” springform pan and serves 8-10 people

Ingredients

Cake:

1 ½ cups all-purpose flour
1 cup sugar
¼ cup unsweetened cocoa powder
½ teaspoon kosher salt
1 teaspoon baking soda
½ teaspoon espresso powder or instant coffee granules
1 teaspoon pure vanilla extract
1 tablespoon cider or white vinegar
⅓ cup avocado oil
1 cup cold water

Cake Soak:

½ cup hot coffee
1 tablespoon Dutch processed cocoa powder

Chocolate Mousse:

7 ounces 70% dark chocolate, chopped
7 ounces milk chocolate, chopped
3 large eggs, separated
3 tablespoons water
1 ½ teaspoon unflavored gelatin
1 ¾ cup heavy cream, divided
½ teaspoon cream of tartar
¼ cup fine granulated sugar

Glaze:

½ cup heavy whipping cream
1 ½ cups semisweet or dark chocolate chips

Steps

1. ***To make the cake*** Preheat oven to 350°F. Lightly grease a 9-inch round springform pan.
2. In a large bowl whisk together all-purpose flour, sugar, cocoa powder, salt, baking soda and instant coffee granules.
3. In a medium-size bowl whisk together the vanilla extract, vinegar, canola oil and cold water.
4. Add wet ingredients to the dry and stir together until just-combined (no lumps).
5. Pour batter into the prepared pan. Place pan on a baking sheet pan.
6. Bake cake for 30 - 35 minutes or until a toothpick inserted into the center comes out clean or with dry crumbs. Let cake cool in the pan.

1. *To make the mousse* add the chopped chocolate to a heat-safe bowl. Fill a saucepan with about 1 inch of water and place the pan over medium heat. Then place the heat-safe bowl on top, ensuring it does not touch the water.
2. Once simmering the heat will melt the chocolate. Stir until smooth. Remove chocolate from heat. Clean the saucepan.
3. After a few minutes, whisk 3 egg yolks into the chocolate mixture, one at a time. The chocolate will thicken significantly.
4. Fill a small bowl with 3 tablespoons of water and sprinkle the gelatin on top. Let it sit while you heat the cream.
5. Pour ¾ cup of the heavy cream into the cleaned saucepan. Place it over medium-low heat. Heat until it’s steaming and there are tiny bubbles around the edge. Remove from heat. Scoop the gelatin out of the bowl and whisk into the hot milk.
6. Remove from heat and pour half of the cream into the chocolate and egg yolk mixture. Whisk until smooth, then whisk in the remaining hot cream. The chocolate mixture should now be smooth and glossy - like pudding.
7. In a large, clean bowl of a stand mixer, beat the remaining 1 cup of heavy cream on high speed until stiff peaks form.
8. Scoop the heavy cream into a smaller bowl. Wash the large stand mixer bowl and whisk and dry well. Add the egg whites to the bowl and the cream of tartar. Whip on high speed until it starts to turn white and foamy. Slowly add in the fine sugar. Increase speed to high and whisk until soft peaks form (a peak stays at the end of the whisk when pulled up from the bowl).
9. Using a spatula, scoop the whipped cream into the bowl of melted chocolate and fold to combine. Scoop the meringue and repeat the process being very careful not to deflate the air in the meringue. Make sure it’s all one color and there are no white streaks.Pour the mousse over the chocolate cake smoothing out the top and refrigerate for at least 4 hours. When mousse has set, release the ring from the pan and smooth out the sides.

1.***To make the glaze*** combine the chocolate chips and heavy cream together in a small saucepan over low heat. Stir well until the chocolate is melted. Let cool for a few minutes before pouring over the cake. Chill cake for at least 30 minutes to allow ganache to set. Then slice and enjoy!