



Black Tie Mousse Cake



Layer 4:

1½ c heavy cream
2 T butter
2¼ c semi-sweet chocolate chips
1 c mini semi-sweet chocolate chips
½ c white chocolate chips

Layer 1 (cake):

Bake cake according to package directions making two 9-inch round cakes. After cakes are cool, press one round cake into 10-inch round cheesecake pan (the other round cake won't be used in this recipe—darn, you'll have to snack on it).

Layer 2 (mousse):

In small saucepan, melt chocolate and cream cheese over low heat, stirring until melted and smooth. Remove from heat and set aside to cool. In small bowl, stir gelatin and cold water. Add boiling water and stir until gelatin is dissolved. Set aside to cool. In medium bowl, beat whipping cream and sugar until thick. Add gelatin and whip until stiff peaks form. Mix one fourth of the cream with the chocolate mixture until blended. Fold in remaining cream. Spread on cake and refrigerate.

Layer 3 (custard):

Beat egg yolks until pale in color. Blend in sugar, flour and gelatin. Set aside. In saucepan, mix cream and vanilla and bring to a boil over medium heat. Slowly add cream to egg mixture while mixing on low speed. Pour through strainer back into pan and cook, stirring constantly, over medium heat until custard thickens. Cool slightly; pour over mousse. Freeze; meanwhile, make layer four.

Layer 4 (ganache):

In saucepan, heat cream and butter over medium heat until mixture comes to a boil. Pour over chocolate chips in bowl and let sit 5 minutes. Stir until smooth. Cool until ganache thickens (about an hour). Remove cake from freezer, remove outer collar, and frost top and sides of cake with ganache. Immediately press mini chocolate chips onto sides of cake. In small bowl melt white chocolate chips in microwave in 20-second intervals, stirring after each interval until smooth. Drizzle on top of cake and using knife, swirl frosting. Refrigerate. Serve cold.

Layer 1:

1 box Devil's food cake mix
eggs, oil and water called for in cake instructions

Layer 2:

½ c semi-sweet chocolate chips
4 oz. cream cheese, cubed
1 † Knox unflavored gelatin
1 T cold water
2 T boiling water
¾ c heavy cream
½ † granulated sugar

Layer 3:

3 egg yolks
¼ c sugar
3 T flour
1 † Knox unflavored gelatin
1 ¾ c heavy cream
1 † vanilla