

## Chocolate Mousse Mounds Torte



This can be made round by baking your cake mix in two 8 or 9 inch round cake pans, then slicing each layer in two using unflavored, un-waxed dental floss. OR, you can make it a rectangular shaped layer cake by baking the cake in a rectangular cake pan and then slicing that up into whatever sized layers you want.

### Ingredients I

- Baked chocolate cake – recipe for 2 layer cake
- Coconut Filling – recipe attached
- Mousse Frosting – recipe attached
- Chocolate Glaze – recipe attached
- On a cake serving plate, layer, repeating 3 times:
  - 1 layer of cake
  - Spread ~1/4 of **cooled\*** coconut filling almost to the edge
  - Spread ~1/4 of the chocolate mousse to about 1 inch from the edge
- On the 4<sup>th</sup> layer of cake, optionally put more mousse (I omit this on the top, Tracey adds it), then put the rest of the coconut filling, and then pour the chocolate glaze so that it runs over all of the edges.
- Refrigerate until serving. (This is very important because the mousse will melt!)

### Directions I

**\*VERY IMPORTANT:** This must be cooled or it will melt the mousse and you will have a mess!!

VARIATION: You could add the glaze in your layers too, if you want it even more chocolatey. Just make sure it is just cool enough not to melt the mousse, but not so cool that it won't flow. So, I would probably put it on the cake, then coconut, then the mousse in layers.

### Coconut Filling

*2 cups*

- ½ cup milk (I use canned coconut milk)
- ½ cup sugar
- 9 large marshmallows

- 2 cups flaked sweetened coconut
- ½ tsp. cornstarch

Combine ½ cup milk, sugar, and marshmallows in a medium saucepan; cook over medium heat 5 minutes or until marshmallows are melted. Stir in coconut and cornstarch; bring to a boil. Cook 1 minute, stirring constantly.

### Chocolate Mousse Frosting

*About 3 ½ cups*

This frosting has a light, appealing mousse-like texture. Try it between layers of any angel cake, a moist sponge cake, or a devil's food cake.

- **Whisk together in a medium heatproof, preferably stainless-steel bowl:**
- 2 large eggs
- 2 cups powdered sugar
- ½ cup milk, strong coffee, or water (I use water or almond milk)
- 1/8 tsp salt

Set the bowl in a large skillet of barely simmering water and heat, stirring constantly, until the mixture registers 160°F on an instant-read thermometer.

Remove from the heat and stir in:

- 4 ounces unsweetened chocolate, finely chopped
- 6 tbsp. (¾ stick) unsalted butter, cut into small pieces
- 1 tsp. vanilla

Stir until the chocolate and butter are melted and the mixture is smooth. Set the bowl in a larger bowl of ice water and beat on high speed until the frosting holds a shape. Use immediately or refrigerate for up to 4 days. Soften and beat until smooth before using.

### Bittersweet Chocolate Glaze or Frosting

*about 1 cup*

A very sophisticated glaze or frosting to use on rich European chocolate or nut torts. For an even more bittersweet effect, substitute 1 ounce unsweetened chocolate for 1 ounce of the bittersweet or semi-sweet chocolate.

In the top of a double boiler or in a microwave on medium, heat, stirring often, just until the chocolate is melted and smooth:

- 6 oz. bittersweet or semi-sweet chocolate, coarsely chopped
- 6 tablespoons water, freshly brewed coffee, or milk (I use almond breeze unsweetened almond milk)
- 2 Tbsp. sugar (optional)
- Pinch of salt (optional)

Remove from the heat. With a rubber spatula, stir in 2 or 3 pieces at a time:

- 6 tablespoons (¾ stick) unsalted butter, cut into small pieces

Continue to stir (do not beat) until perfectly smooth. Stir in:

- 1 to 2 Tbsp. liqueur (optional, and I never use it)

*The All New All Purpose Joy of Cooking by (Rombauer, Becker, & Becker, 1997), Page 1005.*

*Wesler, C. A. (2000). The Complete Cooking Light Cookbook. Birmingham: Oxmoor House, Inc., page 115.*

