



CHOC RASPBERRY MOUSSE CAKE



INGREDIENTS:

1 pack Greens Traditional Chocolate Cake

For cake sachet:

- 1 20cmx7cm round cake pan
- 2 eggs
- 2/3 cup (150mL) milk
- 2 tablespoons (60g) soft margarine or butter

For icing sachet:

- 1 tablespoon (20mL) milk
- 3 tablespoons (40g) soft margarine or butter

1 pack Raspberry flavoured Aeroplane Jelly

- 1 cup (250mL) boiling water
- 100mL cold water

1 pack Green's Chocolate Mousse

- 1 ½ cups (375mL) cold milk

- 100g Cadbury Dairy Milk Chocolate
- 100mL thickened cream

- 1 x 20cmx7cm spring form pan

RECIPE:

Prep Time: 15 minutes

Bake Time: 40-45 minutes

Setting Time: 4-6 hours

Makes/Serves: 12-15

Directions

Cake Base:

1. Prepare Green's Traditional Chocolate Cake as per pack directions. Set aside to cool. **Do not ice.**
2. Once cool, crumble the cake into a large bowl.
3. Prepare icing as per pack instructions and mix icing into crumbled cake. You should get a dense crumb.
4. Prepare the spring form pan by lining the base and sides with baking paper, Ensuring the join between the base and sides is covered with baking paper to prevent leaking.
5. Press crumbled cake mixture into the bottom of the cake pan. Smooth out with the back of a spoon. Place into fridge while preparing the next layer.

Jelly:

1. Prepare Jelly as per pack instructions, except instead of adding 200mL cold water, add 100mL cold water.
2. Carefully pour over chilled cake base and allow to set in the fridge for 2-4 hours.

Mousse:

1. Prepare Green's Chocolate Mousse as per pack instructions.
2. Once Jelly has set and is firm, carefully dollop the chocolate mousse over the jelly and spread out evenly.
3. Allow to set in the fridge for at least 1 hour.

Ganache:

1. Place Cadbury chocolate and thickened cream into a heat-proof bowl over a pot of simmering water.
2. Heat and stir until smooth.
3. Remove choc raspberry mousse cake from fridge and pour the ganache over the mousse layer, tilting the pan to cover the top evenly.
4. Place back into fridge for 1 hour or until set.

Serve with chocolate shavings, raspberries, or fruit of your choosing. Enjoy!