

Chocolate Cake

Chocolate Mousse

3/4 Cup Marshmallows
9 oz Bittersweet Chocolate, Chopped

1/2 Pint Heavy Cream
4 Eggs, Separated

Melt the chocolate and stir marshmallows into melted chocolate. Set aside. Whip the egg whites until stiff. Then, stir in the egg yolks and cream. Add the egg mixture to the chocolate mixture.

Whipped Cream

1 1/2 Cup Heavy Cream
1/2 Cup Powdered Sugar

Whip until stiff for 5 to 6 minutes.

Chocolate Tort

1 Cup Butter, Softened
2 1/2 Cups Sugar
2 Cups Boiling Water
2 tsp Baking Soda
1/2 tsp Salt

1 1/2 Tbsp Vanilla
4 Eggs
2 3/4 Cups Flour
1/2 tsp Baking Powder

Preheat oven to 350°. Mix the cream, butter and sugar until smooth, then add the eggs in one at a time. Mix until smooth. Add the remaining ingredients and mix. Pour the mixture into a greased pan and bake for 25 to 30 minutes. Top with mousse and whip cream.

