



TRUFFLE

Mousse

SLICES



Decadent and delicious. Fabulous chocolate mousse is layered between devil's food cakes, and a rich ganache tops it all off.

128 Servings

1 Serving = 1 Slice

Ingredients

Cake:

- 7 Cups (56 oz) Water, cool, approx. 72°F.
- 1 Box (5 lb) Gold Medal™ Devil's Food Cake Mix (11112).

Chocolate Mousse:

- 3 Cups (16 oz) Semi-sweet Chocolate Chips.
- 4 Cups (32 oz) Heavy Cream.

Ganache:

- 1 ½ (12 oz) Cups Heavy Cream.
- 1 ½ Cups (10 oz) Semi-sweet Chocolate Chips.

Instructions

Batter:

1. Prepare cake mix according to package directions.
2. Stop mixer, scrape bowl and paddle. Mix 1 minute longer.
3. Divide 8 lb 8 oz batter between 2 parchment-lined full sheet pans (approx. 4 lb 4 oz each).
4. Bake as directed below, allow to cool and freeze for better handling.

Bake	Temp	Time
Convection Oven*	300°F	12-17 minutes
Standard Oven	350°F	15-20 minutes

*Rotate pan baked in convection oven one-half turn (180°) after 6 minutes of baking.

Chocolate Mousse:

1. Melt chocolate chips over double boiler on low heat, stirring frequently. Remove from heat.
2. Whisk cream in small mixing bowl fitted with whisk attachment on high speed until stiff peaks form, approx. 2-3 minutes.
3. Fold whipped cream into melted chocolate slowly, and mix until fully incorporate.

Ganache:

1. Heat cream in medium-size saucepan to boiling, stirring frequently. Remove from heat.
2. Add hot cream to chocolate chips. Let stand 5 minutes.
3. Stir mixture briskly to combine until smooth.

Assembly:

1. Turn first chocolate sheet cake upside down onto cardboard.
2. Spread mousse evenly over top of sheet cake.
3. Place second sheet onto mousse, bottom side down.
4. Freeze cake 1 hour.
5. Spread ganache onto top of sheet cake, allow to set; slice and serve.

