

The Best Chocolate Mousse Cake for Serious Dessert Lovers

If you love chocolate in all its forms-



OVEN
350°F

TIME
30 min

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INGREDIENTS

For the Chocolate Cake:

- 1 cup all-purpose flour
- $\frac{1}{2}$ cup unsweetened cocoa powder
- 1 tsp baking powder
- $\frac{1}{2}$ tsp baking soda
- ... tsp salt
- $\frac{1}{2}$ cup unsalted butter, softened
- 1 cup granulated sugar
- 2 large eggs
- 1 tsp vanilla extract
- $\frac{1}{2}$ cup buttermilk

For the Chocolate Mousse:

- 8 oz semi-sweet chocolate, chopped
- 2 tbsp unsalted butter
- 3 large eggs, separated
- ... cup granulated sugar
- 1 cup heavy cream

For the Topping:

- Whipped cream, for garnish
- Chocolate shavings, for garnish

DIRECTIONS

- STEP 1: Make the Cake:** Preheat OvenPreheat to 350°F (175°C). Grease and flour an 8-inch round cake pan.
- Mix : Dry Ingredients**In a bowl, whisk together: Flour
- Cocoa powder
- Baking powder
- Baking soda
- Salt
- Cream : Butter and Sugar**In a large bowl, cream butter and sugar until light and fluffy.
- Add : Eggs and Vanilla**Beat in the eggs one at a time, then add vanilla extract.
- Combine : Mixtures**Add the dry mixture to the wet ingredients in batches, alternating with buttermilk. Mix until just combined.
- Bake:** Pour batter into prepared pan and bake for 25-30 minutes, or until a toothpick comes out clean. Let the cake cool completely in the pan.
- STEP 2: Make the Mousse:** Melt ChocolateIn a heatproof bowl, melt: Chocolate
- Butter
- Whip : Egg Whites**In a clean bowl, beat egg whites until soft peaks form. Gradually add sugar and beat until stiff peaks form.
- Mix : Yolks and Chocolate**Stir egg yolks into the cooled chocolate mixture.
- Fold in : Egg Whites**Gently fold in the whipped egg whites until no white streaks remain.
- Whip : Cream**In a separate bowl, whip heavy cream with vanilla extract until soft peaks form.

17. Fold : Cream into Chocolate MixtureCarefully fold the whipped cream into the chocolate base. The result should be smooth and airy.
18. STEP 3: Assemble the Cake: Remove Cake from PanPlace the cooled cake on a serving platter or cake stand.
19. Add : Mousse LayerSpread the mousse evenly over the top of the cake.Smooth the surface with a spatula.
20. Chill: Refrigerate the cake for at least 2-3 hours (or overnight) until the mousse is fully set.
21. Decorate: Before serving, top with whipped cream swirls and a sprinkle of chocolate shavings.

More recipes: [ChefManiac.com](https://chefmaniac.com)

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