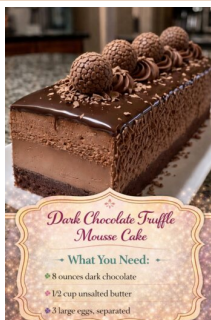


Dark Chocolate Truffle Mousse Cake That Feels Bakery-Level Rich

Dark Chocolate Truffle Mousse Cake



OVEN
350°F

TIME
30 min

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INGREDIENTS

8 ounces dark chocolate, preferably 70% cocoa or higher
1/2 cup unsalted butter
3 large eggs, separated
1/2 cup granulated sugar
1/2 teaspoon vanilla extract
1 cup heavy cream
Pinch of salt
Cocoa powder, optional for dusting
Chocolate shavings or curls, optional for garnish

DIRECTIONS

1. Preheat your oven to 350°F and grease and line an 8-inch round cake pan with parchment paper.
2. Melt the dark chocolate and butter together until smooth, either over a double boiler or in short microwave bursts. Let it cool slightly.
3. In a separate bowl, whisk the egg yolks with the sugar and vanilla until pale and creamy.
4. Stir the melted chocolate mixture into the egg yolk mixture until fully combined.
5. Beat the egg whites with a pinch of salt until stiff peaks form, then gently fold them into the chocolate mixture in three additions.
6. Whip the heavy cream to soft peaks and fold that into the batter until no streaks remain.
7. Pour the mixture into the prepared pan and bake for about 25 to 30 minutes, until the edges are set and the center still has a slight jiggle.
8. Cool the cake completely, then refrigerate it for at least 4 hours, or overnight for the best texture.
9. Before serving, dust with cocoa powder and top with chocolate curls if you like. Slice small-this one is rich.

SWAPS & NOTES

A few smart adjustments can help you tailor this cake to your kitchen and your taste.

The original recipe notes that a higher cocoa percentage gives you the richest flavor, and I agree completely.

If you want to lean even darker, choose a chocolate in the 72% to 75% range.

The source also notes that gluten-free flour or almond flour can be used if you're adapting the recipe, and that berries make an

excellent finishing touch.

TIPS FOR SUCCESS

The source recipe gives a few tips that are worth following closely: use high-quality dark chocolate, let the melted chocolate cool slightly before mixing it with the yolks, and fold gently so you don't deflate the egg whites or whipped cream.

Chilling overnight is also one of the easiest ways to improve both texture and flavor.

My extra tip is to run a thin knife around the edge of the pan before releasing the cake so you keep that smooth, clean finish.

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

Original recipe: <https://chefmaniac.com/dark-chocolate-truffle-mousse-cake-that-feels-bakery-level-rich/>