



Strawberry Chocolate Mousse Cake

Submitted by: Eleanor Johnson Photo by: sizzlinhotmomma

“Fresh strawberries and chocolate mousse are particularly appealing as a summer treat.”

Original recipe yield: 1 - 9 inch cake

INGREDIENTS:

1 cup chocolate cookie crumbs
3 tablespoons butter, melted
2 pints fresh strawberries, halved
2 cups semisweet chocolate chips
1/2 cup water
2 tablespoons light corn syrup
2 1/2 cups heavy whipping cream
1 tablespoon white sugar

DIRECTIONS:

In a bowl, mix crumbs and butter to blend thoroughly. Press evenly onto bottom of 9 inch springform pan. Stand strawberry halves about pan, touching, side-by-side, pointed ends up, with cut sides against the side of pan; set aside.

Place chocolate chips in blender container. In small saucepan over medium heat, mix water and corn syrup. Bring to a boil and simmer for 1 minute. Immediately pour over chocolate chips and blend until smooth. Cool to room temperature.

While chocolate cools, in a large mixer bowl, beat 1 1/2 c of the cream to form stiff peaks. With a rubber spatula, fold cooled chocolate into whipped cream to blend thoroughly. Pour into prepared pan. Level top. Points of strawberries might extend about the chocolate mixture. Cover and refrigerate for 4 to 24 hours. Up to 2 hours before serving, in a medium mixing bowl, beat remaining 1 c cream to form soft peaks. Add sugar. Beat to form stiff peaks. Remove side of pan. Place cake on serving plate. Pipe or dollop whipped cream onto top of cake. Arrange remaining halved strawberries on whipped cream. To serve, cut into wedges with thin knife, wiping blade between cuts.