



Truffle Mousse Slices

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

Servings: 128 servings (1 serving = 1 Slice)

Ingredients:

CAKE

INGREDIENT	WEIGHT	MEASURE
Water, cool approx. 72°F	3 lb 8.00 oz	7 cups
Gold Medal™ Devil's Food Cake Mix (11112)	5 lb	1 box

CHOCOLATE MOUSSE

INGREDIENT	WEIGHT	MEASURE
Semi-sweet chocolate chips	1 lb	3 cups
Heavy cream	2 lb	4 cups

GANACHE

INGREDIENT	WEIGHT	MEASURE
Heavy cream	12 oz	1 1/2 cups
Semi-sweet chocolate chips	10 oz	1 1/2 cups

Nutrition Information:

Serving Size: 1 Slice
Calories : 140 / Calories from Fat : 70 /

% Daily Value:
Total Fat : 8g 12% /
Saturated Fat : 4 1/2g 23% / Trans Fat : 0g /
Cholesterol : 15mg 6% / Sodium : 140mg 6% /
Total Carbohydrate : 16g 5% /
Dietary Fiber : 1g 4% / Sugars : 11g /
Protein : 1g /
Vitamin A : 2% 2% / Vitamin C : 0% 0% /
Calcium : 2% 2% / Iron : 4% 4% /

Exchanges: 1/2 Starch/ 0 Fruit/ 1/2 Other Carbohydrate/ 0 Skim Milk/ 0 Low-Fat Milk/ 0 Milk/ 0 Vegetable/ 0 Very Lean Meat/ 0 Lean Meat/ 0 High-Fat Meat/ 1 1/2 Fat/

Carbohydrate Choice: 1

*Percent Daily Values are based on a 2,000 calorie diet.
Nutrition values are calculated using the weights of ingredients.

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 pans baked in convection oven one-half turn (180°) at 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 incorporated.

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.