If you’ve been searching for the perfect chocolate mousse cake recipe, you’ve come to the right place! Although it does take some time to make this cake, it’s so delicious that it’s worth it in the end. If you feel overwhelmed with all of these steps, no need to worry: just focus on one step at a time and things will be a lot easier.

You’ll need to bake 2 chocolate cakes in 9 inch pans. In between the cakes, you’ll be filling them with all sorts of delicious treats like ganache, chocolate mousse, whipped cream, and even small pieces of chocolate. In the end you can decorate your cake with more whipped cream, melted chocolate and strawberry halves.

This recipe is divided into 4 easy parts:
• The Chocolate Mousse
• The 2 Simple Chocolate Cakes
• The Chocolate Ganache and
• Putting It All Together

So let’s get started with the first step which is to make the chocolate mousse that will be the first layer of filling between one cake and the other. You’ll need to make the mousse first because it needs to chill in the refrigerator for about an hour before you spread it on the cake. (Of course you can always go the easy route and buy ready-made chocolate mousse, but I want to have the full instructions here if you’re the hands on type of cook.)
* Ingredients for the Chocolate Mousse

- 1 cup of whipped cream
- 1 and ½ teaspoons of vanilla
- ⅓ of a cup of refined sugar
- ¼ of a cup of cocoa powder
- 1 teaspoon of gelatin powder
- 2 tablespoons of boiling water

* Instructions to Make the Chocolate Mousse

First take the mixing bowl and the beaters and place them in the freezer for about 10 minutes. The cold temperature will help give the right consistency to the mousse. While they’re chilling, boil a cup of water. Once it’s boiling, measure 2 tablespoons of the water and mix it with the teaspoon of gelatin powder. Stir until it’s completely blended and then set it to the side.

Sift and measure ¼ of a cup of cocoa powder and set aside. Take the mixing bowl out of the freezer and put the cup of whipped cream in it. Beat with an electric mixer on high until you start to see it form a certain consistency.

Once this happens you can add the 1 and ½ teaspoons of vanilla, the ¼ of a cup of sifted cocoa powder, and the ⅓ of a cup of refined sugar and continue beating with the mixer for another 3 minutes.

Now you can add the gelatin and stir it until well blended. Place it in the refrigerator for an hour.
The next part of this recipe is making the 2 chocolate cakes. The items used in this recipe are simple and found in most kitchens.

**Ingredients for the 2 Simple Chocolate Cakes**

- 1 and a ½ cups of milk
- 3 eggs
- 2 and a ½ cups of flour
- 2 cups of refined sugar
- 1 cup of regular butter
- 2 tablespoons of margarine
- 1/3 of a cup of cocoa powder
- 3 teaspoons of vanilla
- ½ a teaspoon of salt
- 2 teaspoons of baking soda

**Instructions to Make the 2 Simple Chocolate Cakes**

Before you start organizing your ingredients and measuring cups, turn on the oven so that it can preheat to the temperature of 350 °F. Use the 2 tablespoons of margarine to grease the two 9 inch pans. Sprinkle some flour over the pans so that the cake doesn’t stick after it’s baked.

Use a large bowl to mix the dry ingredients. Measure and then combine the cocoa powder, the flour, the salt and the baking soda.
In another bowl put the eggs, vanilla, butter and refined sugar and stir with a wooden spoon. It’s ideal that you use an electric mixer and beat these ingredients together until they are well creamed. However if you don’t have one, you can also do this step manually.

Now you’re going to combine the dry ingredients to the wet ingredients while also adding the 1 and ½ cups of milk. It takes about 2 minutes to blend these ingredients well with a mixer and about 8 minutes to do this step manually.

Once you see that the batter is ready, pour it into the 2 cake pans and put them in the preheated oven for about 35 minutes. Before taking the cake out, stick a toothpick in the center to see if it’s fully baked or still raw in the middle. You also don’t want to over bake because it would take the moistness out of it.

While your cakes are baking, you can get started on the chocolate ganache.
To make your cooking even easier, I’ve decided to show you how to make ganache in the microwave. This speed up and simplifies the process.

* Ingredients for the Chocolate Ganache

- ¾ cup of thick cream
- 1 cup of chocolate squares or chocolate chips

* Instructions on Making the Chocolate Ganache

If the chocolate that you have isn’t cut up into small pieces, take a minute and cut it up so that it’s easier to melt and blend. Use a small microwave dish that is deep so the ganache won’t spill over.

Place the cream and the chocolate chips (or cut up squares) in the dish and heat it all in the microwave for 2 minutes.

After this time take it out and stir for a few seconds. In order for the chocolate to blend even more, put it back in the microwave for another 30 seconds. Once you see that the chocolate and the cream have fully combined, the ganache is ready. Put it in the refrigerator to cool for about 20 minutes.
Now that we’ve done all of the previous steps, we’re ready to put this yummy mousse cake together.

* Ingredients for the Easy Chocolate Mousse Cake
  - Chocolate mousse
  - 2 cups of whipped cream
  - 2 round simple chocolate cakes (9 inch pans)
  - 3 Hershey’s Chocolate Bars
  - Chocolate Ganache
  - 1 cup of fresh strawberries

* Instructions for the Chocolate Mousse Cake

Now that the grunt work is done, all you have to do is assemble and decorate your cake.

Put the 1st chocolate cake on a cake platter. Take the chocolate mousse out of the refrigerator and spread it on top of this 1st cake. The mousse is your first filling.

The next step is to place the second chocolate cake on top of the mousse. Use a piping bag to pipe the 1 and ½ cups of whipped cream on top of this second layer of cake. Create a circular swirl starting at the center and just keep making circular motions until the entire layer is done. The other ½ cup of whipped cream should be saved to decorate the top corners of the cake.

Now it’s time for the chocolate ganache. Take it out of the refrigerator and pour it over the whipped cream letting it drip over the sides as you can see in the picture to the right. (The reason we refrigerated the ganache was so that it wouldn`t melt the whipped cream on this step.)
Get your 3 Hershey’s Bars and crumble them up inside a plastic bag. This creates a textured chocolate that will be used to decorate the top of the cake. (You can also use a mallet to crumble up the chocolate.) Sprinkle the pieces of chocolate on top of the cake as you see in the pictures below:

To finish off, use the piped whipped cream to decorate the rest of the cake making cream rosettes around the edges. Also cut the strawberries in half and place them strategically on each rosette. Use your creativity and have fun making it look cute!

I truly hope this recipe tutorial for chocolate mousse has helped you out! For more delicious recipes check out:
http://www.embracinghome.com/dir/homemade-recipes-yummy-easy/
Xoxo,

Eren McKay