



Grandma Hanny's Double Chocolate Mousse Cake

A wonderfully rich recipe for chocolate lovers, from Art's Swiss grandmother Hanny.

16 oz. Semi-sweet chocolate squares
2 C. Butter
1 C. Sugar
1 C. Half and Half
1 t. Vanilla
½ t. Salt
8 Eggs, large

6 oz. Semi-sweet chocolate chips
2 T. Butter
3 T. Milk
2 T. White corn syrup

1. Grease 10" x 3" springform pan. From the first group of ingredients, heat chocolate, butter, sugar, half & half, vanilla and salt until smooth. Beat eggs slightly in large bowl. Beat in the chocolate mixture. Pour into a springform pan.
2. Bake about 1 hour at 350 degrees or until toothpick comes out clean. Cool on wire rack, then remove cake pan sides; wrap in plastic wrap and chill at least 6 hours.
3. From the second group of ingredients, melt the semi-sweet chocolate chips and butter, and beat in the milk and white corn syrup. Spread the mixture on the top and sides of the chilled cake to fill in cracks in the cake top.
4. Whip some cream and pipe the edges if absolutely necessary to add more calories. Also tastes wonderful with a drizzle of raspberry sauce on top. Enjoy with a glass of Hunt Country *Ruby Port* or *Cabernet Franc*.