

# Chocolate Mousse Cake

## Ingredients

### Base

- 170g/6oz digestive biscuits (crumbled)
- 56g/2oz porridge oats
- 110g/4oz butter or margarine
- 56g/2oz sugar
- 28g/1oz cocoa powder

### Top

- 200g/7oz bar of plain cooking chocolate

- 4 eggs
- 1 sachet/4tsp gelatine
- 56g/2oz sugar
- Hot water
- 2tbsp rum/brandy/dry sherry
- Handful of raisins (optional)
- Whipped cream, chocolate flakes and walnut halves to decorate



## Method

1. Melt the butter and sugar in a saucepan, stir in the biscuits, oats and cocoa.
2. Mix well, then press into a greased 8½in cake tin with a removable bottom. Chill.
3. If you are using the raisins, soak them in the alcohol.
4. Separate the eggs.
5. Melt the chocolate in a basin over hot water with the sugar and ½cup of hot water.
6. Dissolve the gelatine in 4tbsp of hot water. Beat the egg yolks into the chocolate over a low heat, stir in the alcohol (and raisins) then the dissolved gelatine. Stir well and allow to cool.
7. Whisk the egg whites until stiff then fold them into the chocolate mixture until the texture is even.
8. Pour onto the base and chill until set.

## NOTES

Freezes well