

# Chocolatey Chocolate Mousse Celebration Cake

From [marissarothkopf.substack.com](http://marissarothkopf.substack.com)

## What You'll Need for the Cake:

8 ounces bittersweet chocolate, chopped  
2/3 cup (8.35 ounces) butter  
3/4 cup (2 1/4 ounces) Dutch process cocoa  
1 1/2 cup (10 1/2 ounces) granulated sugar  
1 1/4 cup (6 1/4 ounces) all-purpose flour  
1/2 teaspoon baking soda  
1/2 teaspoon salt  
1 cup (250 ml) milk (I used 2 %)  
4 large eggs  
2 teaspoons vanilla extract  
1 pint strawberries

## What You'll Need for the Mousse Ganache:

8 ounces semisweet chocolate  
2 cups (500 ml) heavy cream  
2 teaspoons vanilla or Cointreau (see notes above)

## What You'll Do:

1. Preheat the oven to 350 degrees F. Grease and flour two 9" x 2" cake pans. Line the bottom of each cake pan with a circle of parchment paper.
2. In a large bowl over simmering water, melt the butter, chocolate and cocoa. Whisk frequently until the mixture is smooth. Remove the bowl from the simmering water and let cool.

3. While the chocolate mixture cools, whisk together the sugar, flour, baking soda and salt. In another bowl, whisk together the milk, eggs and vanilla. (I measure the milk in a Pyrex measuring jug, then beat in the eggs and vanilla to save dirtying one more dish.)
4. Slowly, slowly, whisk in the milk mixture to the melted chocolate. I suggest you do this slowly on the off chance you've not let the chocolate cool long enough. You don't want to cook the eggs.

(At some point you will notice the mixture looks rather curdled and you may worry. Don't. Worry about things you *can't* control, which is much more satisfying and contributes to anxiety more efficiently. Instead, stop adding liquid and whisk the batter vigorously until it emulsifies and looks smooth. Then continue to add the liquid until it's fully combined.)

5. Stir in the sugar-flour mixture until combined.
6. Split the batter evenly between the two pans and bake for 20 to 25 minutes, or until a toothpick inserted in the middle of the cake comes out clean.
7. Cool the cakes on a wire rack for 10 minutes. Then, invert the cakes, remove the pans and let cool fully.
8. Wash, hull and dry the strawberries. Cut one-third of the berries vertically in thin slices and reserve. Dice the remainder of the strawberries. Refrigerate both until ready to use.
9. **Make the ganache:** In a food processor, chop the chocolate into small pieces. Bring the cream to a simmer on the stove, or in the microwave. A simmer is when small bubbles form at the edge. With the food processor running, slowly pour in the warm cream, and continue until a smooth mixture is formed. Pour the ganache into a metal mixing bowl and refrigerate for 20 minutes, stirring occasionally to help it cool evenly. To speed the process up, place the bowl in an ice water bath and stir nearly continuously, scraping down the sides of the bowl until thick. Stir in the Cointreau or vanilla. Beat the ganache with an electric mixer until soft peaks form.
10. **Assemble the cake:** Place the first cake face-side down on a serving plate. Spread half the ganache evenly over the top. Place the sliced strawberries on the edge of the cake, pointy side facing out. Spread the diced strawberries in the middle. Top with the remaining cake, bottom side up. Smooth the ganache over the top until swirly and beautiful. Decorate with a few strawberries, or whatever suits your fancy.
11. Chill the cake for at least a few hours before serving. Remove from the refrigerator for a half-hour before it's time for dessert. This cake likes being served with whipped cream. It told me so.