



# Chocolate mousse cake

By Taylor Cole

## Things you need:

Sponge roll, chocolate, thickened cream, vanilla essence, water, gelatine, thickened cream extra and icing sugar.

## What to do:

1. Cut sponge roll and line the cake tin.
2. Melt chocolate with cream.
3. Stir egg yolk.
4. Melt gelatine with water and mix in the chocolate mixture.
5. Beat cream and egg whites, separately.
6. Add to chocolate mixture.
7. Pour into cake tin and refrigerate for six hours.
8. Beat extra cream and icing sugar together.
9. Pour on to cake and top it with chocolate chips and sprinkles.

