



PREP: 30 min
COOK: 30 min
SERVES: 8

Maple Syrup Chocolate Mousse Cake

Who knew chocolate, Maple Syrup and avocado could taste so good together! They're the secret ingredients to this cake's rich creamy chocolate mousse.

Ingredients

Cake

250g dark cooking chocolate
200g unsalted butter
1 tbsp instant coffee powder or 1/4 cup of fresh espresso
6 large eggs, separated
1 1/2 cups (330g) caster sugar
2 tsp Queen Vanilla Bean Paste
3/4 cup (110g) plain flour

Chocolate Mousse

2 large, ripe avocados
3 tsp Queen Vanilla Bean Paste
2 tbsp cocoa

Method - Cake

STEP 1

Preheat oven to 180°C (fan forced). Spray two 23cm round cake tins with baking spray and line bases with non-stick baking paper.

STEP 2

Combine chocolate and butter in a microwave safe bowl. Microwave on medium heat for 1-2 minutes stopping every 30 seconds to stir. Heated until melted. Dissolve coffee powder in 1 tablespoon of boiling water and stir thoroughly into melted chocolate.

STEP 3

In a separate bowl, beat egg yolks and sugar together until thick, foamy and pale yellow. Gradually add egg whites beating for 2 to 3 minutes after each addition. Gradually add in Vanilla and melted chocolate on slow mixing speed. Sift flour over mixture and mix until just combined.

STEP 4

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Ingredients

3 tbsp Queen Pure Maple Syrup

1 2/3 cup (205g) raspberries (fresh or frozen) to serve.

Method - Cake

Carefully pour mixture into prepared tins and bake for 25 to 30 minutes or until a skewer comes out clean. Remove from the oven and allow to cool in tins.

Method - Chocolate Mousse & Assembly

STEP 1

Place all ingredients in the bowl of a food processor and process until smooth. Taste and add a little extra Vanilla Bean Paste or Maple Syrup until desired sweetness is achieved.

STEP 2

To assemble, trim cake tops if domed. Place one cake on serving plate and spread with chocolate mousse and raspberries. Add the second cake and the top layer of mousse and more raspberries. Refrigerate until ready to serve and consume within 24-48 hours.

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