

Chocolate Dream Cake

I actually dreamed about making this cake and when I make it now I often get oohs and ahs when I serve it. This is one of my family's favorite cakes and it is the moistest chocolate cake you will ever have. Go ahead and try it and you will see why I called it my dream cake.

Cake:

1 package (18.25 ounces) devil's food cake mix
1 cup sour cream
1 cup water
1/3 cup vegetable oil
3 large eggs



Chocolate Mousse Frosting:

2 ½ cups Chilled Heavy Cream; divided
5 tablespoons vanilla instant pudding mix
4 large egg yolks
4 tablespoons light corn syrup
1 tablespoon vanilla
7 oz fine quality sweetened bittersweet chocolate, chopped

Ganache glaze

1/2 cup heavy whipping cream
1 tablespoon light corn syrup
4 ounces bittersweet or semisweet chocolate, chopped
2 ounces gourmet dark chocolate, chopped
1 tablespoon unsalted butter, room temperature

Garnish with whipped cream or white whipped frosting

1). **Cake:** Preheat oven to 350F. Lightly grease and flour or use cooking baking spray on two 9" cake pans. In large bowl, combine all ingredients, beat well at high speed for 2 minutes scrape sides of bowl at least once to make sure all ingredients are combined. Pour into prepared cake pans. Bake at 350 degrees for 25-35 minutes, until toothpick inserted in the center comes out clean. Cool cakes in pans on wire racks for 15 minutes. Carefully remove from pans and cool completely.

2). **Chocolate Mousse Frosting:** Microwave chocolate morsels on high for 90 seconds or until melted, stirring at 30-second intervals, set aside to cool. In small heavy saucepan over medium-low heat, whisk together 1/2 cup of the cream, corn syrup, vanilla and egg yolks. Cook, whisking constantly, 5 to 6 minutes or until mixture is thick, covers back of spoon and reaches 160°F. On instant-read thermometer. (Be careful not to overcook.) Strain yolk mixture into chocolate. Immediately whisk briskly, making chocolate shiny and satin-smooth. Cool to 80°F. to 85°F. (Mixture should feel comfortable to the touch.) In large bowl, beat remaining 2 cup cream and vanilla pudding at medium-high speed until stiff peaks form; fold cooled chocolate mixture into whipped cream. To frost cake: lay first layer, flat side up, generously frost leaving a thick layer of frosting in center of the first layer. Top with last cake layer, flat side down, pressing slightly and frost with remaining frosting; refrigerate for 1 hour

3). **For Ganache:** Bring cream and corn syrup to simmer in small saucepan. Remove from heat. Add both chocolates; let stand 5 minutes. Stir until smooth. Add butter; stir until melted. Let stand until barely lukewarm but still pourable, about 20 minutes. Drizzle over cool mouse cake and refrigerate cake.

Garnish top with whipped cream or white whipped frosting.