



# Dark Chocolate Tangerine Cake

*Tropical tangerine filling and creamy decadent mousse, nestled between layers of dark chocolate cake, provides a flavorful finale to this delicious seasonal menu!*

## INGREDIENTS

2 cups sugar	1 tsp. salt
1-3/4 cups flour	2 eggs
3/4 cup dark chocolate baking cocoa	1 cup milk
1 Tbsp. instant coffee granules	1/2 cup vegetable oil
1-1/2 tsp. baking powder	2 tsp. vanilla extract
1-1/2 tsp. baking soda	3/4 cup boiling water

## DIRECTIONS

Preheat oven to 350F. Grease and flour two, 9-inch round cake pans.

Combine dry ingredients in large mixer bowl. Add eggs, milk, oil, and vanilla extract; beat on medium speed for 2 minutes. Carefully stir in boiling water (batter will be thin).

Pour equal amounts into prepared pans and place in oven on center shelf. Bake 30 to 35 minutes or until toothpick inserted in the center comes out clean. Cool for 10 minutes in pans before transferring to wire rack.

When cakes have cooled completely, cover with a piece of parchment paper, place your hand on top to hold in place, and carefully cut each layer in half horizontally using a long, sharp serrated knife. Brush away any loose crumbs. Place parchment paper between each layer and put in freezer for 1 hour before assembling, as this will firm up the cake and help prevent crumbs from getting into the frosting when spreading.

## DARK CHOCOLATE MOUSSE FILLING

### INGREDIENTS

- 1/2 Tbsp. water
- 1/2 tsp. unflavored gelatin
- 1/2 cup heavy cream, chilled
- 2 Tbsp. coffee liqueur
- 2 large egg yolks
- 2 Tbsp. sugar & a pinch of salt
- 4 oz. bittersweet chocolate, melted and cooled

### DIRECTIONS

Pour water into a small glass, sprinkle the gelatin on top, and let stand until softened.

Meanwhile, pour cream into a medium bowl and, using an electric mixer, beat until softly whipped. Refrigerate until chilled, about 10 minutes.

Next, heat the coffee liqueur in a microwave-safe bowl at high power for about 15 seconds or until hot. Stir in the softened gelatin until dissolved.

In a separate bowl, beat egg yolks, sugar, and salt at high speed until pale and thickened, or for about 5 minutes. As the coffee-gelatin mixture is added, scrape the sides and bottom of the bowl. Pour in the melted chocolate and continue beating. Using a rubber spatula, fold in the whipped cream in 2 additions. Spoon the mousse into a bowl, cover with plastic wrap, and refrigerate until firm, at least 4 hours or overnight.

## TANGERINE FILLING

### INGREDIENTS

- One 8 oz. package of cream cheese, softened
- 1/4 cup butter, softened
- 1/2 cup brown sugar, packed
- 1-1/2 tsp. tangerine zest, divided
- 1 tsp. vanilla extract
- Orange food coloring (optional)
- 1 cup whipping cream
- 1 Tbsp. sugar



### DIRECTIONS

Beat cream cheese and butter in a mixing bowl with an electric mixer on medium-high speed until fluffy. Gradually add brown sugar, beating 3 to 4 minutes or until smooth. Stir in 1 teaspoon of tangerine zest, vanilla extract, and enough food coloring to achieve desired shade of orange. Note: keep at room temperature until ready to spread on cake.

To assemble, remove one layer of cake from the freezer and place it cut-side up on a platter. Spread one-third of the tangerine filling on top. Remove another cake layer from freezer, position it cut-side down over the filling, and spread the chocolate mousse mixture on the cake. Add a third cake layer, cut-side up on top of the mousse, and spread another one-third of the tangerine filling on top. Place the final layer cut-side down and spread the remaining filling over the top and sides of the cake.

Next, combine whipping cream, sugar, and the remaining 1/2 teaspoon of tangerine zest in a medium, chilled mixing bowl. Using an electric mixer with chilled beaters, whip on high speed until peaks form. Transfer into piping bag fitted with a large star tip. Pipe cream around the base of the cake and squeeze out decorative dollops on top as pictured. Refrigerate until ready to serve.