

Chocolate Mint Mousse Cake

10 portions

Ingredients

Johnny Bags Chocolate Cake Mix	0.417gr
Water	0.208ml
Eggs	3 ea
Mint Essence	0.005ml
Johnny Bags Instant Chocolate Mousse	0.100ml
Water	0.160ml

Method

1. Mix the chocolate cake mix with the water, eggs and mint essence. Mix well and pour into a well greased cake pan. Bake for 20 – 25 minutes at 180 degrees and remove from oven and let cool.
2. With a hand mixer, mix the water with the chocolate mousse till the mousse thickens. Place in the fridge and let set.
3. Once the cake has cooled down, either pipe the mousse or spread it over the cake and cut into required slices.

