

## Chocolate Mousse

8 oz. Bittersweet chocolate

2 tsp. vanilla

2 Tbs. sugar

2 tsp. instant coffee

2 eggs

1 pint whipping cream

1/4 cup water

optional:

1/4 cup

Kahlua or  
Amaretto

1-2 boxes Famous chocolate wafers

1 cube melted butter

Heat the water, add sugar, coffee, then chocolate to dissolve. Add liquor. Add 2 egg yolks and mix well. Set aside. Whip cream add vanilla. Add lukewarm chocolate mixture and blend. Use spatula for blending. This can be served in glasses.

For cake, use a 9" spring form pan. Line bottom and sides of

lady pan with ladyfingers  
separated into halves (about  
2 packages) Refrigerate  
overnight. Before serving, add  
additional cream and chocolate  
curls.

(1st)  
- crush chocolate wafers  
and mix with 1 <sup>melted</sup> butter and  
press against sides of spring  
form pan.

Cook at 350° 10<sup>15</sup> minutes  
let cool while preparing  
moose mixture