

# Strawberry Chocolate Mousse Cake



Rated: ★★★★★

Submitted By: JJOHN32

Photo By: Noa

Prep Time:  
45 Minutes

Cook Time: 1  
Minute

Ready In: 4 Hours

46 Minutes

Servings: 12

"An eggless chocolate mousse is poured into a cookie crumb crust and decorated with fresh strawberries and cream in this elegant yet easy dessert."

## INGREDIENTS:

- |                                    |                                 |
|------------------------------------|---------------------------------|
| 1 cup chocolate cookie crumbs      | chocolate chips                 |
| 3 tablespoons butter, melted       | 1/2 cup water                   |
| 2 pints fresh strawberries, halved | 2 tablespoons light corn syrup  |
| 2 cups semisweet                   | 2 1/2 cups heavy cream, divided |
|                                    | 1 tablespoon white sugar        |

## DIRECTIONS:

1. In a bowl, mix crumbs and butter to blend thoroughly. Press evenly onto bottom of 9-inch springform pan. Arrange strawberry halves around the pan side-by-side, pointed ends up, with cut sides against the side of pan; set aside.
2. Place chocolate chips in blender container. Pour water and corn syrup into a small saucepan. Bring to a boil and simmer for 1 minute. Immediately pour over chocolate chips and blend until smooth. Pour into a mixing bowl and cool to room temperature.
3. While chocolate cools, whip 1 1/2 cups of the cream to form stiff peaks. Use a rubber spatula or large whisk to fold 1/3 of the whipped cream into the cooled

