

CHOCOLATE EARTHQUAKE CAKE

Bertha Wilson

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| 1 c. chopped nuts | ½ c. margarine |
| 1 (3 to 5 oz.) can
sweetened flaked
coconut | 8 oz. cream cheese,
softened |
| 1 box German chocolate
cake mix, batter
prepared according to
package directions | 1 (1 lb.) box confectioners
sugar |

Preheat oven to 350°. Grease a 9x12 inch cake pan. Cover the bottom of the pan with the nuts and coconut. Pour cake batter on top. Melt margarine in bowl; add the cream cheese and confectioners sugar. Stir to blend. Spoon over unbaked batter; bake 40 to 42 minutes. (Note: You cannot test for doneness with a cake tester, as the cake will appear sticky even when done.) The icing sinks into batter as it bakes, forming the white ribbon inside. Makes 16 servings.

CHOCOLATE MOUSSE PIE

Dee Thompson

Crust:

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| 3 c. chocolate wafer
crumbs | ½ c. almonds, chopped
and toasted |
| ½ c. margarine, melted | |

Combine crumbs and butter. Press on bottom and completely up sides of 10 inch spring form pan. Sprinkle chopped toasted almonds over the bottom. Refrigerate 30 minutes.

Filling:

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| 1 lb. semi-sweet
chocolate chips | 2 c. whipping cream |
| 2 eggs | 6 Tbsp. powdered sugar |
| 4 egg yolks | 4 egg whites |

Melt chocolate in a double boiler. Let cool to lukewarm. Add whole eggs and mix well; add egg yolks and blend thoroughly. Whip cream with powdered sugar until soft peaks form. Beat egg whites until stiff, not dry. Fold ¼ cup of cream and egg whites into chocolate mixture to lighten. Fold in remaining cream and whites until completely used. Turn into crust and chill overnight or 6 hours. Remove cake from pan. Top with ½ cup whipped topping; decorate with rosettes if desired.