

# FRENCH SILK CAKE WITH RASPBERRY CREAM

**12–16 Servings**

## **Crust**

- 2 cups Oreo cookies, processed to crumbs (or crushed)
- 2 tablespoons butter, melted

## **Mousse Filling**

- 1½ cups (3 sticks) butter, softened
- 1 cup + 2 tablespoons sugar
- 3 (1-ounce) squares unsweetened baking chocolate
- 1 tablespoon vanilla
- 6 eggs, divided
- 2 cups whipped topping

## **Chocolate Ganache**

- 1 cup (6 ounces) milk chocolate candy bars, chopped
- ½ cup heavy whipping cream

## **Raspberry Whipped Cream**

- 2 cups whipped topping
- 2½ teaspoons raspberry Jell-O powder (not sugar-free)

**For Crust** Combine the cookie crumbs and melted butter. Press onto the bottom of a 9-inch springform pan. Chill.

**For Filling** In a large mixing bowl, beat the butter and sugar until creamy. Heat the chocolate squares in the microwave for 1 minute or so to melt; stir into the butter mixture. Stir in vanilla. Add 4 eggs, one at a time, while mixing, then beat rapidly for 3 minutes. Add the last 2 eggs, one at a time, while mixing, and beat for 2 minutes more. Fold in the whipped topping until well combined. Pour filling into the crust, spreading evenly. Chill for at least 3 hours until filling is firm, or overnight.

**For Ganache** Heat the milk chocolate in the microwave until just melted. Whisk in the cream until the mixture is smooth. Pour ganache over the chilled filling, tilting pan so that ganache covers the filling evenly; chill.

**For Raspberry Cream** Whisk together the whipped topping and the Jell-O powder, stirring well to dissolve the granules. Using a pastry bag with a decorative tip, pipe out a dollup of cream in a ring around the top of the cake and a dollup in the center. Or, if a pastry bag is not available, just spoon the cream on top of each serving when plated (if cream sits and becomes too thick, just thin with a little milk).

This is impressive. It is a tall chocolate mousse cake with chocolate ganache (soft icing) and raspberry whipped cream on top. The various layers of this dessert come together fairly easily, however, you'll need to allow at least 3 hours of chilling time for the filling to firm.