



Mudslide Mousse Cake

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1 serving  Easy  up to 15 Min.



Ingredients:

For The Cake:

- 1 package box chocolate cake mix
- 4 oz chocolate chips
- 2 tbsp heavy cream
- 1 tbsp Bailey's Irish liquor
- 1 package pudding supreme chocolate
- 1.75 cup 2% Milk

For Mousse:

- 1 package chocolate mousse
- 1 cup 2% Milk
- chocolate shavings (optional)

- 1 Prepare chocolate cake in a 9X13 pan, according to the box. Allow cake to cool for 10 minutes.
- 2 While the cake is cooling, prepare the chocolate ganache. Over a double boiler, melt the chocolate and cream and whisk until combined. Remove from heat and whisk in 1 tablespoon of Baileys Liquor.
- 3 Using the back of a wooden spoon, poke holes all over the cake. Drizzle ganache over the top of the cake.
- 4 In a separate bowl, combine the pudding mix and milk, whisking until combined. Before the pudding sets, pour the pudding over the top the cake and spread with a spatula. Allow cake to set in the fridge for approximately 1 hour.
- 5 Prepare Chocolate Mousse according to package. Chill mousse in the fridge until cake is set. Top cake with Mousse and chocolate chips/chocolate shavings.

