

Millionaire Mousse Cake

 $\frac{2}{3}$ c. margarine

1 c whip cream

sugar

1 c unsweetened cocoa

6 large eggs

2 tsp vanilla

 $\frac{1}{4}$ tsp salt $\frac{1}{2}$ c flourprepare early
in day

1. Grease bottom only of 9 in springform pan

2. In 2 qt saucepan over low heat, heat margarine, cream, $\frac{3}{4}$ c sugar until margarine just melts. Remove - stir in cocoa. Freeze

mixture, stirring occasionally, until slightly thickened - about 15-20 min.

3. With mixture at low speed, beat eggs, vanilla, salt just until mixed. Add flour and $\frac{3}{4}$ c sugar. On high speed, beat until very light and fluffy, about 5 min. Stir about $\frac{1}{4}$ of egg mixture into cooled choc mixture then fold all of choc mix into remaining egg mixture. Pour batter into pan. Bake 55-60 min until cake is firm in center (Cake will be very moist when done; standard tests for doneness cannot be used. Run knife around edge of cake to loosen from side of pan.