Triple Chocolate Mousse

Baking Time: 15-20 minutes
Baking Temperature: 150°C/302°F
Yield: 8-inch round cake

Cake Base:

¼ cup Salted Butter
½+1/8 cup **Peotraco Caster Sugar**
¼+1/8 cup **Peotraco Premium Cocoa Powder**
¼ cup All-Purpose Flour
¼ tsp Salt
½ tsp Instant Coffee
1 pc Egg
1/8 cup All-Purpose Cream
¼ tsp Vinegar

Procedure:

1. Preheat oven to 150°C/302°F.
2. In a large bowl, add melted butter, **Peotraco Caster Sugar** and egg.
3. Fold in **Peotraco Premium Cocoa Powde**r, flour, salt, coffee.
4. Alternating with sour cream until ingredients are combined.
5. Bake in an 8-inch cake pan lined with parchment paper for 15-20 minutes or until tester comes out clean.
6. Cool completely before using to build mousse.

Chocolate Mousse:

6 cups **Peotraco Baker's Mate Instant Whipping Cream Powder**
3 cups Cold Water
1/8 tsp Salt
200 g Dark Chocolate, melted
200 g Milk Chocolate, melted
200 g White Chocolate, melted

Procedure:

1. Whip **Peotraco Baker's Mate Instant Whipping Cream Powder**, cold water and salt until stiff. Divide into 3 separate bowls.
2. Add melted dark chocolate in one bowl with whipped cream. Do the same with melted milk and white chocolate. Make sure chocolate is warm but not too hot to melt whipped cream.
3. To build mousse, first put in brownie base layer. Followed by white chocolate whipped cream, then milk chocolate and the dark chocolate cream last. Allow to chill and set in between layers to get clean, distinct layers.
4. To garnish, dust with **Peotraco Premium Cocoa Powder** and **Peotraco Confectioner's Powdered Sugar**