

# Mini Viennese Mousse Cups

Recipe By *Nitra Ladies Auxiliary*



Cooking and Prep:  1 h

Serves:  30

Contains:     

Preference: Parve

Difficulty: Hard

Occasion: Sukkot

Diet: Vegetarian, Pescetarian

Source: The Heimishe

Kitchen (Nitra Cookbook)

These indulgent chocolate mousse cups with Viennese crunch will definitely be the highlight of your sweet table. Layers of flavors, plus chocolate times three? If you're cooking to impress, it doesn't get better than this.

## Ingredients (21)

### Cake

- 1 cup **Gefen Cocoa**
- 2 cups boiling water
- 5 eggs
- 2 and 1/4 cups sugar
- 2 teaspoons **Gefen Vanilla Sugar**

- 1 cup oil
  - 2 and 1/2 cups flour
  - 1/2 teaspoon salt
  - 1 teaspoon **Haddar Baking Powder**
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## Chocolate Cream

- 7 ounces baking chocolate
  - 3/4 cup sugar
  - 1/4 cup hot water
  - 2 teaspoons coffee grounds
  - 8 ounces margarine
  - 2 eggs
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## Crunch

- 10 Viennese crunch bars
  - 8 ounces roasted almonds
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## Whipped Cream

- 20 ounces **Kineret Non-Dairy Whipped Topping** or heavy whipping cream
  - 3 tablespoons chocolate cream (recipe below)
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## Garnish

- 30 small silk flowers
  - 15 chocolate-drizzled wafer rolls or **Tonnelli Wafer Rolls**, cut in half
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## Start Cooking

### Prepare the Cake Base

1.)

Dissolve cocoa in water.

2. Beat eggs, add sugars and beat until light and fluffy.
3. Add oil and cocoa, alternating with dry ingredients.
4. Pour into a 17- by 11-inch cookie sheet, bake at 350 degrees Fahrenheit for 20 minutes. Allow to cool.
5. With two-inch cake cutter, cut into 30 circles. Place into 30 two-inch stem cups.

### Prepare the Cream

1. Melt first four ingredients over double boiler.
2. Cream margarine and eggs until light and fluffy.
3. Add chocolate mixture and beat for five minutes.
4. Reserve three tablespoons, set aside.
5. Allow to set for one hour.
6. Pipe around outer edges of cake circles.

### Prepare the Crunch

1. Blend crunch bars and almonds. Sprinkle into only the centers of each cake circle.

### Prepare the Whipped Cream

1. Beat whipped topping until peaks form. Add reserve chocolate cream.
2. Using pastry bag with large star tip, pipe in the center of each cup over crunch.

### To Garnish

1. Place one flower into center of each cup.
2. Arrange one wafer roll to the side of each cup.

### Credits

Photography and Styling by Tamara Friedman