

CHOCOLATE CHERRY MOUSSE CAKE



A wonderful blend of two extremely popular flavors combined with a light delicious mousse that will have everyone coming back for seconds on desert. A dark, rich chocolate cake gives this desert the foundation for a delightful taste sensation. We have several delicious cherry fillings from which to choose. Our Whole Cherry Filling contains lots of plump cherries, and our Chopped Cherry Filling is also loaded with fruit. Whichever one you choose will surely please. For this Chocolate Cherry Mousse Cake, we chose the whole cherries. But either way, you can't lose.

EXTRA SALES AND PROFITS FOR YOU!

Keep your display area decorated for the appropriate season, and make sure that your sales staff suggests your offerings to every customer. Treat each customer special. Remember: they have chosen to visit your store, so make them glad they came. Be sure you have your displays well stocked so when your customers make plans for their events, they know where to find them.

BAKEMARK PRODUCTS USED TO MAKE THIS ITEM:

- Marguerite Chocolat and Gel Neutre
- Extra Rich Devils Food Cake Mix
- Cherry Filling
- Whipped Topping



1. PREPARE MOUSSE & MOLDS



Slice the layer in half; then place one half in a frame (always make sure the cut layer is slightly smaller than the frame). Prepare the Chocolat and Neutre Mousse following the directions on the labels.

2. APPLY THE FILLING



Apply the chocolate mousse filling making sure there are no air pockets against the frame. Swirl Cherry Filling into the Neutre Mousse, and place in the center of the frame. Then place the other half layer in the frame.

3. DECORATE



Place enough mousse in the frame to fill it, but leave enough room to finish with additional mousse mixture. Then smooth the top, and allow the mousse to set in freezer or refrigerator. When firm, top with additional Cherry Filling, and remove the frame.

4. GARNISH



Garnish each cake as you desire with chocolate decorations, chocolate curls, or candied almonds.

BAKEMARK

Authentic Taste. We Deliver.™

For more information, contact your BakeMark Sales Rep or call toll-free 866.232.8575

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