



Mocha Delight

Prep time: 25 minutes

Baking time: 35 minutes

Decoration time: 15 minutes

Difficulty: Easy



Ingredients:

- 1 bag DOVE® Silky Smooth Dark Chocolate Hearts
- 1 cup Graham cracker crumbs
- 4 tablespoons melted butter
- 1 22.5-oz. box brownie mix
- 1 9-inch spring form pan
- Wax paper
- Small resealable plastic bag
- 1 cup whipped cream or topping
- Large star tip
- 3 egg whites
- 1/2 cup sugar
- 1 cup (2 sticks) butter, softened
- 2 tablespoons instant espresso coffee
- 1 1/2 tablespoons warm water

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Mocha Delight (continued)



Directions:

Preheat oven to 350 degrees. Line the bottom of the spring form pan with wax paper; grease.

Add the melted butter to the Graham cracker crumbs and press into the bottom of the prepared pan.

Prepare the brownie mix according to the package directions. Spread the batter into the prepared pan. Bake until firm, approximately 35-50 minutes, or until a toothpick inserted in the center comes out clean. Remove from oven, transfer to a wire rack, and let cool completely.

Meanwhile, prepare the mocha frosting: whisk the egg whites and sugar together over simmering water until the sugar is dissolved. Remove from heat and, using an electric mixer, beat until cooled. Add the butter, one nugget at a time, while continuing to beat. Dissolve the instant espresso in 2 tablespoons of warm water. Beat the espresso into the butter cream.

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Mocha Delight (continued)



Frost the top and sides of the cake with the butter cream mixture. Snip a small corner of a resealable plastic bag and place the whipped cream inside. Pipe 8 rosettes around the outside edges of the cake. Place an unwrapped DOVE® Silky Smooth Dark Chocolate Hearts on top of each rosette.

When ready to serve, place 8 unwrapped DOVE® Silky Smooth Dark Chocolate Hearts in a small resealable plastic bag. Microwave until melted, about 15 seconds. Cut a corner of the bag, and randomly drizzle the chocolate on the dessert plates. Place a cake wedge on each plate and serve.

Makes 16 slices.

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