



### **Mini Black Forest Shooter**

*Featuring: Ghirardelli® Ultimate Chocolate Cake Mix 732-6120*

Yield: 18 Servings.

#### **INGREDIENTS**

##### **Cake:**

3 1/2 lb (1 pouch) **Ghirardelli® Ultimate Chocolate Cake Mix 732-6120**

18 fl oz (2 1/2 cups) water

12 oz (6) eggs

6 fl oz (3/4 cup) vegetable oil

##### **Dark Chocolate Mousse:**

4 fl oz (1/2 cup) heavy cream

6 oz (1 cup) **Ghirardelli Semi-Sweet Chips 63116**

2 fl oz (1/4 cup) heavy cream, whipped to soft peaks

##### **White Chocolate Mousse:**

4 fl oz (1/2 cup) heavy cream

6 oz (1 cup) **Ghirardelli Classic Vanilla White Chips 64104**

2 fl oz (1/4 cup) heavy cream, whipped to soft peaks

8 oz Kirsch Cherries

18 Chocolate Feather Scrolls (optional)

#### **METHOD**

##### **Cake:**

Place cake mix, water, eggs and oil in mixer bowl. Using a paddle, mix on low speed 30 seconds. Scrape bowl and paddle. Mix on low speed 30 seconds. Scale batter into prepared (lightly greased or paper-lined) 16x12x1-inch half sheet pan. For standard oven, bake at 350°F 30-35 minutes; for convection oven, bake at 300°F 20-25 minutes. Cool completely. Cut into 2 inch rounds.

**Dark Chocolate Mousse:**

Bring cream just to a boil and pour over chocolate chips. Using a whisk, mix gently until chocolate is melted and mixture is smooth. Cool completely. Gently blend in whipped cream in two stages. Blend one-third of the whipped cream into the chocolate mixture to lighten; then gently fold in the remaining whipped cream.

**White Chocolate Mousse:**

Bring cream just to a boil and pour over white chocolate chips. Using a whisk, mix gently until chocolate is melted and mixture is smooth. Cool completely. Gently blend in whipped cream in two stages. Blend one-third of the whipped cream into the chocolate mixture to lighten; then gently fold in the remaining whipped cream.

**To Assemble:**

Pipe white chocolate mousse into the base of a shot glass, top with chocolate cake round and cherries; alternate with dark chocolate mousse until glass is full. Top with white chocolate mousse and garnish with chocolate scroll.