



Chocolate Truffle Cake

Serves 8-10

Crust

- 3 cups plain chocolate wafer cookies
- 5 tablespoons melted butter

Filling

- 12 ounces semi-sweet chocolate
- 4 ½ ounces bittersweet chocolate
- 3 ¾ cups heavy cream, cool but no longer cold
- 3 tablespoons milk
- 1 ½ teaspoons vanilla

Preheat the oven to 350°. Mix together the cookies and butter. Press mixture into the bottom of the pan. Bake for 10 minutes. Set aside to cool. Melt the chocolates together (in a double boiler or very carefully in a microwave) and let stand until cool although still liquid. Whisk the cream with the milk and vanilla until thick enough to leave a ribbon trail when whisk is lifted, being careful not to overwhip. Blend a spoonful of the cream into the chocolate, then quickly fold chocolate into the rest of the cream. Pour the mixture over the crust. Cover the pan with plastic wrap and chill overnight. Remove cake from the pan and leave at room temperature for 30 minutes before serving.