EASY CHOCOLATE MOOSE CAKE

We once made a complicated compact rich chocolate glazed crusty brownie veneered super heavy chocolate moose filled bomb, with 4 pounds of pure chocolate and lots of effort from a fancy Buon Appetit recipe (that's a sophisticated not-cheap cooking magazine we can't afford a subscription to). 3 pounds in the moose and 1 in the glaze. Our collaborator kept the recipe and we're not sorry. Normal cake portions were nearly lethal. Once in a lifetime was enough. We have pictures to look at when we get nostalgic.

Now when we get the moose fever, only 6 oz. of chocolate, light angel food cake, twice the volume and a recipe inspired by a suggestion from a well known brand angel food cake mix (who prefers to remain anonymous) lighten up this deadly dessert memory from our dim past, which thanks to our generosity, you too can enjoy.

You start by making in advance 1 your favorite brand angel food cake mix and cooling it completely, which takes time (over an hour), which is why you gotta do this part in advance (the day before even)

When ready to start the moose,

perform the indicated cake excavation:

Next make half a chocolate moose recipe, given below. When finished, dump it into the excavated cake interior. Replace the 6 top pieces so level top results. Fudge this step if necessary. Make the chocolate glaze as described below and apply to cake. In the best of all possible worlds, the result should look like the above illustration. The last time we did it, we goofed with the glaze. So what. Chill the result, glazed or iced.

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CHOCOLATE MOOSE (half measures in parentheses)
{8(4/oz) semisweet chocolate
1/2 (1/4) cup water
1 (1/2) tablespoon vanilla
1 (1/2) cup heavy cream, whipped
Melt chocolate (choc. bits are most economical) and water (generally found in already melted state) in double boiler. Cool a couple minutes. In large bowl beat egg yolks & 1/2(1/4) cup sugar, until thick and pale. Blend in chocolate vanilla & cream. Beat egg whites until stiff peaks form. Isn't this boring. Fold into chocolate mess. Chill at least 6 hours in fridge when not stuffing cake, then serve at will with more whipped cream.

CHOCOLATE GLAZE
2 cups confectioners' sugar
1/2 teaspoons vanilla
2 oz unsweetened chocolate
Melt butter and chocolate (grated with cheese grater while not wearing wool sweater) in double boiler. Remove from heat, stir in sugar and vanilla. Stir in water 1 tablespoon at a time until glaze is desired consistency. Beat smooth with electric beaters. It will look like you screwed up at first but be persistent.