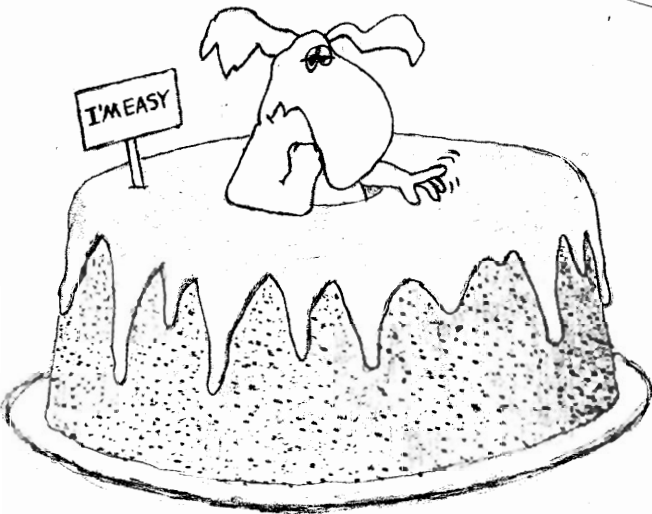


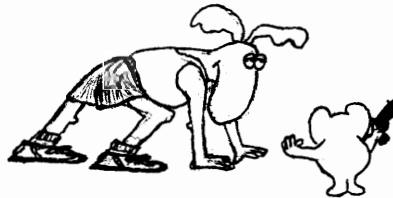
EASY CHOCOLATE MOOSE CAKE



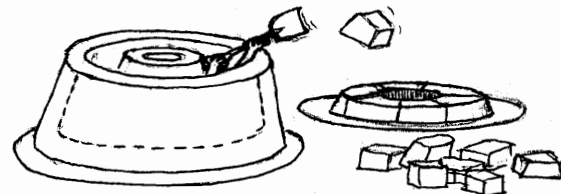
You start by making in advance 1 your favorite brand angelfood cake mix and cooling it completely, which takes time (over an hour), which is why you gotta do this part in advance (the day before even)



When ready to start the moose,



perform the indicated cake excavation:



With a sharp serrated knife, cut down parallel to the inner and outer sides of the cake about 3/4 inch from the edge to within about 3/4 inch from the bottom. Then cut the cake between the cuts into 6 equal sectors and tear off the top 1 inch.

Save for replacement. Escavate the rest. Discarded cake pieces may be eaten plain or with peaches and cream or strawberries and icecream or fed to FIDO.

← We don't care.

Next make half a chocolate moose recipe, given below. When finished, dump it into the escavated 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 on the consistency and had to ice the entire cake with the glaze. So what. Chill the result, glazed or iced.

Eat with enthusiasm. Reflect on the merits of our spelling of moose. Wonder whose recipe ideas we've ripped off this time.

CHOCOLATE MOOSE (half measures in parentheses)

{ 8(4) oz semisweet chocolate	{ 6(3) eggs, separated
{ 1/2 (1/4) cup water	{ 1/2 (1/4) cup sugar
{ 1 (1/2) teaspoon vanilla	dash (?) salt
{ 1 (1/2) tablespoon rum	1/4 (1/8) cup sugar
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 & rum. Fold in whipped 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

1/3 cup butter (= margarine)
2 oz unsweetened chocolate

2 cups confectioners' sugar
1 1/2 teaspoons vanilla
2 to 4 tablespoons hot water

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.