

which has been greased on bottom and sides, then lined with waxed paper and greased and floured. Bake at 350° 35 to 40 minutes. Do not overbake. Center will be soft, but cake tester will come out

clean. Cool in pan 10 minutes. Remove from pan and cool on wire rack. If necessary, trim edges of cake to make even. Spread cooled cake with Chocolate Orange Glaze. Gar-

nish sides of glazed cake with sliced almonds, if desired. Makes 12 servings.

Chocolate Orange Glaze—

Melt 1 package (4 oz.) Baker's German's sweet chocolate, broken into pieces, with 2 tablespoons orange liqueur and 1 tablespoon water over low heat, stirring constantly. Remove from heat and stir in 3 tablespoons unsalted butter. Makes 2/3 cup.

Chocolate Mousse Cake

6 squares Baker's semi-sweet chocolate
3/4 cup unsalted butter
4 eggs, separated
3/4 cup sugar
1/4 cup all-purpose flour
2 tablespoons ground almonds
1 teaspoon grated orange rind
Dash of salt
Chocolate Orange Glaze

Melt chocolate and butter over very low heat, stirring constantly. Beat egg yolks with 1/2 cup of the sugar until light and lemon colored. Stir into melted chocolate mixture. Blend in flour, almonds and orange rind. Beat egg whites and salt until foamy throughout. Gradually add 1/4 cup sugar and continue beating to soft peaks. Stir about one-



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