

Our State eats

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Chocolate Mousse Icebox Cake

Yield: 8 servings.

- 36 coconut macaroons or 21 ounces coconut cookies**
- $\frac{3}{4}$ cup unsalted butter, softened, plus $\frac{1}{4}$ cup melted**
- $\frac{1}{4}$ teaspoon salt**
- 4 (1-ounce) squares milk chocolate**
- $\frac{1}{2}$ cup heavy cream**
- 3 egg yolks**
- 2 tablespoons granulated sugar**
- 5 egg whites**
- Whipped topping (for garnish)**
- Chocolate sprinkles (for garnish)**

Add macaroons to a food processor and pulse until they resemble coarse sand. Add melted butter and salt; pulse 5 times.

Prepare a 9-inch springform pan with cooking spray. Press macaroon mixture firmly into the pan, pushing into the edges and halfway up the sides.

Using a double boiler on low heat, melt chocolate, stirring occasionally. Add heavy cream, egg yolks, and sugar, stirring constantly until thickened, about 8 to 10 minutes. Remove from heat and let cool.

Using an electric mixer, beat softened butter until fluffy. Add chocolate to butter and mix on low speed until well combined.

In a separate bowl, beat egg whites on high speed until stiff peaks form. Fold egg whites into chocolate filling until well combined. Pour filling into pan and spread evenly. Cover with plastic wrap and refrigerate 24 hours. Serve with whipped cream and sprinkles.



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