

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

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 Byon Appetit recipe (that's a sophistocated not cheap cooking magazine we can't afford a substription 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 angelfood cake, twice the volume and a recipe inspired by a suggestion from a well known brand angel food cake mix (who prefers to remain ananymouse) lighten up this deadly dessert memory from our dim post, which thanks to our generosity, you too can enjoy.



When ready to start the moose.



perform the indicated cake excavation:

With a sharp serated 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 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 wedid it, we goofed on the consistency and had to ice the entire cake with the glaze. So what. Chill the result, glazed or iced.

CHOCOLATE MOOSE (half measures in parentheses) 18(4) oz semisweet chocolate $\int 6(3)$ 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(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 beategg yolks & 1/2(1/4) cup sugar until thick and pale. Blend in chocolate vanilla & rum. Fold in whipped cream. Beategg whites until stiff peaks form. Isn't this boring. Fold into chocolate mess. Chill at least 6 hours in findge when not stuffing cake, then serve at will with more whipped cream.

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

CHOCOLATE GLAZE

13 cup butter (= margarine) 2 oz unsweetened chocolate

2 cups confectioners 'sugar 1/2 teaspoons vanilla 2 to 4 tablespoons had 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 locklike you scrowed up at first but be persistent.