

# Marble Angel Ring

Course Dessert

## Ingredients

- 1/2 Cup Sugar
- 1 Envelope Unflavored gelatin
- 1/4 Tsp Salt
- 1 1/4 Cups Milk
- 2 Ounces Unsweetened chocolate
- 3 Eggs Separated
- 1 Tsp Vanilla
- 1/4 Cup Sugar
- 1 Cup Heavy cream Whipped
- 10-10.5 Ounce Loaf angel food cake

## Instructions

1. Mix sugar, salt and gelatin thoroughly.
2. Add milk and chocolate.
3. Heat and stir over low heat until chocolate melts and gelatin dissolves.
4. Gradually add small amount to beaten yolks, then combine both mixtures.
5. Add vanilla and chill, stirring occasionally until partially set.
6. Beat egg whites until soft peaks form.
7. Beat in sugar.
8. Fold in chocolate then whipped cream.
9. Remove brown crust from cake and tear cake into bite sized pieces.
10. Fold into chocolate mixture.
11. Turn into a 9" spring form pan or tube pan (line tube pan with foil)
12. Chill several hours or overnight.
13. Unmold
14. Trim with whipped cream and shaved chocolate