

CHEERS

tops!



CHOCOLATE CAKE WITH CHOCOLATE COFFEE MOUSE

Makes 1 Layer Cake

CAKE

245g cake wheat flour
2 cups sugar
 $\frac{3}{4}$ cup cocoa powder
1½ tsp baking powder
1½ tsp bicarbonate of soda
1 tsp salt
2 eggs, at room temperature
1 cup milk
 $\frac{1}{2}$ cup vegetable oil
2 tsp vanilla extract
1 cup coffee, boiling hot

CHOCOLATE COFFEE MOUSSE FILLING

1 × 100g slab dark chocolate,
broken up
 $\frac{1}{2}$ cup milk
2 tsp instant coffee powder
1 Tbsp sugar
2 cups whipping cream, well
chilled

DECORATIONS

Fresh berries
Milk or dark chocolate,
melted
Edible gold dusting powder
Icing sugar for dusting

1. Preheat the oven to 180°C. Grease and line three round 20cm-diameter cake tins with baking paper.
2. In a bowl, sift together the flour, sugar, cocoa powder, baking powder, bicarbonate of soda and salt. Mix until well combined.
3. Add the eggs, milk, oil and vanilla extract. Using a whisk or electric mixer, beat for 2 minutes until well combined. Slowly stir in the hot coffee until the batter is runny.
4. Divide the batter equally among the three cake tins and bake for 20–25 minutes. Use a toothpick or skewer to check if the centre is cooked through. Leave the cakes to cool in the tins before turning out onto wire racks.
5. To make the mousse filling, place the chocolate into a medium size bowl. Heat the milk in a saucepan over a medium heat until it comes to a gentle simmer, then add the coffee powder and sugar and stir until the coffee dissolves. Pour the coffee-milk over the chocolate and stir until the chocolate has melted and the mixture is smooth and lump free. Set aside to cool.
6. In a separate bowl, whip the chilled cream until stiff peaks form, then fold it into the cooled chocolate mixture.
7. To assemble the cake, spread half the mousse filling over the first layer of cake. Gently place the second layer on top, spread with the remaining mousse and top with the third cake layer. Sieve icing sugar over the whole cake. If you prefer, spoon fresh berries between each layer, and top the cake with the mousse. Drizzle over some melted chocolate and dust with edible gold powder.