

Brown Butter Espresso Mousse Cake



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Moist brown butter sponge layered with creamy espresso and chocolate mousse. The brown butter adds a gorgeous toasty nutty flavour which pairs so well with the rich coffee and chocolate notes in the mousse. Made without eggs or dairy this cake is so simple to make and the mousse is made with just 3 ingredients.

Ingredients

Sponge

- 280g self rising flour
- 1 tsp baking powder
- 1/4 tsp bicarbonate soda
- 250g light brown sugar
- 280g dairy free milk + 1 tsp apple cider vinegar
- 100g dairy free yoghurt
- 60g vegetable oil
- 80g dairy free butter

Espresso Mousse Layer

- 100g dairy free white chocolate
- 270ml dairy free cream
- 2 tsp instant fine espresso powder

Chocolate Mousse Layer

Instructions

1. Preheat the oven to 175 C Fan.
2. Line and lightly grease a springform pan (approx 22cm)
3. Start by browning the butter. Add the butter to a saucepan over medium heat. Heat until it melts, bubbles, foams and browns, gently mixing throughout. Set aside and leave to cool to room temperature.
4. Mix together milk and vinegar - set aside to thicken to form a buttermilk (soya milk works best here!)
5. Once thickened pour into a large mixing bowl and then add in the remaining wet ingredients.
6. Using a sieve, sift in the dry ingredients.
7. Gently mix until just combined.
8. Pour the batter into the tin and then bake for 25-30 mins (or until well risen and cooked through)
9. Once the sponge is cooled make the espresso mousse layer.
10. In the bowl of a stand mixer or using a hand electric whisk beat the cream until stiff peaks start to form. Add in the melted chocolate and espresso powder and gently whip until well combined.

- 100g dark chocolate
- 270ml dairy free cream
- 30g fine dark cocoa powder

Extra

- 1 shot of espresso, for brushing

11. Brush the sponge with the espresso (optional) and then spread the espresso mousse over the top of the cake layer.
12. Next make the chocolate mousse (you can use the same bowl as the espresso mouse!). Whisk the cream until stiff peaks start to form. Add in the melted chocolate and cocoa powder and gently whip until well combined.
13. Spread the chocolate mousse on top of the espresso mousse and leave to set overnight.
14. Serve with a dusting of cocoa powder.

