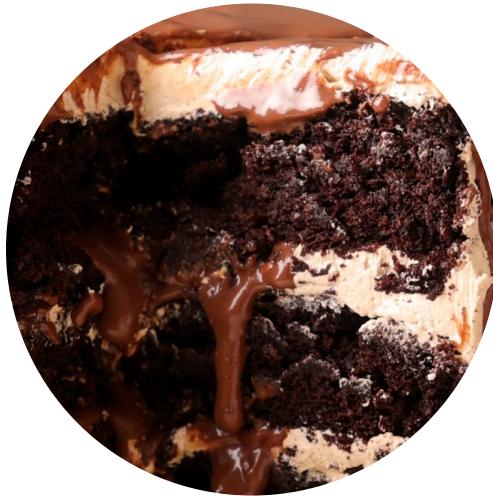


Pumpkin Spice Mocha Cake



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Three layers of fudgy dark chocolate pumpkin spiced sponge, filled with oozing mocha sauce. Wrapped in creamy espresso buttercream and finished with a mocha drip topping this Pumpkin Spice Mocha cake is the perfect fall dessert.

Ingredients

Sponge

- 280g dairy free milk, room temp
- 1 tbsp apple cider vinegar
- 160g vegetable oil
- 200g light brown sugar
- 100g dairy free yoghurt
- 80g pumpkin puree
- 1 tsp baking powder
- 1/2 tsp bicarbonate soda
- 2 tsp pumpkin spice mix
- 85g dark fine cocoa powder
- 270g self raising flour
- 100g dairy free cream, room temp
- 2 tsp instant coffee brewed in 100g water, hot

Instructions

1. Preheat the oven to 175 C Fan.
2. Line and lightly grease 3 x 6 inch pans.
3. Mix the vinegar into the milk and set aside to curdle. This is our dairy free buttermilk.
4. Pour the buttermilk into a large bowl followed by the oil, yoghurt, brown sugar and pumpkin puree. Mix until combined.
5. Sift the dry ingredients and then add to the wet. Gently mix until JUST combined - there may be some small lumps but that is fine! Overmixing may cause the cake to be dense and not rise.
6. Combine the hot coffee and cream and then pour this on top of the cake mixture. Let the mixture sit, undisturbed, for 30 seconds. Then, using a rubber spatula, gently stir until the batter is just evenly combined.
7. Divide the batter evenly among the prepared pans.
8. Bake for 25-30 mins, or until golden and a toothpick inserted into the centre comes out clean and the sponge springs back when touched in the middle.

Espresso Buttercream

- 400g unsalted dairy free butter, soft room temp
- 600g icing sugar, sifted
- 1 shot espresso

Mocha sauce

- 200 g 70% Cocoa Dark Chocolate, chopped
- 2 tbsp golden syrup
- 100g dairy free milk
- 80g dairy free double cream
- 25g dairy free butter
- 2 tsp instant coffee

9. Leave to cool in the tins
10. Next make the mocha sauce.
11. Put the chopped chocolate into a saucepan with the golden syrup, instant coffee, milk and cream. Heat very gently, stirring all the time until the chocolate has completely melted. Remove the pan from the heat and gradually whisk in the butter. Pour into a jug and leave to cool to room temp.
12. Next make the buttercream.
13. In the bowl of a stand mixer, cream the butter on med-high until light and fluffy (about 5 minutes), scraping down the bowl and paddle a few times in between. Whisk in the espresso shot. Add the powdered sugar bit by bit, scraping down the bowl and paddle between intervals. Mix on low until fully incorporated, about one minute. Cover with plastic wrap until ready to use.
14. Assemble the cake by layering the buttercream and mocha sauce .

