Red Velvet Mocha Cake

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Four layers of soft, light luxurious red velvet sponge layered with gooey mocha fudge sauce. Wrapped in smooth coffee cream cheese frosting, this cake has mild cocoa flavour with buttery vanilla and creamy coffee notes.

Ingredients

Sponge

- 320g self rising flour
- 40g cocoa powder
- 1 tsp baking powder
- 1/4 tsp bicarbonate soda
- 100g light brown sugar
- 180g caster sugar
- 360ml dairy free milk, room temp
- 1 tsp apple cider vinegar
- 120g dairy free vanilla yoghurt
- 120g oil (vegetable or light olive oil)
- 1 tsp vanilla extract
- 1/2 tsp - 1 tsp red food colouring paste

Coffee Cream Cheese Frosting

- 380g dairy free butter, soft at room temp
- 600g icing sugar
- 2 tsp instant coffee dissolved in 2 tsp dairy free milk

Instructions

1. Line and lightly grease four 6 inch baking pans.
2. Preheat oven to 175 degrees C (Fan oven)
3. Mix milk and vinegar together then pour into a large mixing bowl and add in the remaining wet ingredients.
4. Mix until combined. Add in your food colouring slowly, 1/4 tsp at a time, gently mixing until you get the desired colour.
5. Using a sieve, sift in the dry ingredients.
6. Pour the batter into the tins and bake for 22-25 minutes, or until golden and a toothpick inserted into the centre comes out clean and the sponge springs back when touched in the middle.
7. Leave to cool.
8. Whilst the sponge is cooling make the frosting and mocha fudge sauce.
9. For the mocha fudge sauce, in a saucepan over low heat combine cream, coffee, water, honey, sugar and cocoa powder. Bring to a simmer and continue to whisk. Remove from the heat and add in the chocolate. Leave to melt for a couple of minutes then return to a medium heat. Once it starts to simmer bring to a gentle boil and continuously whisk for 3 minutes. Remove from the heat and mix in the butter. Transfer to a jug and leave to cool.

- 180g dairy free cream cheese, room temp

Mocha Fudge Sauce

- 180ml dairy free double cream
- 40g water
- 60g honey
- 1 tbsp dark cocoa powder
- 150g dark chocolate, chopped
- 2 tbsp dairy free butter, room temp
- 50g dark brown sugar
- 2 tsp instant coffee

10. Next make the frosting.
11. In a stand mixer, beat the butter on a medium speed for 30 seconds with a paddle attachment until smooth. Mix on low until the ingredients are fully incorporated, scraping the sides and bottom of the bowl as needed with a rubber spatula.
12. Add in the icing sugar in 4 parts, leaving the stand mixer running on a low / medium speed until combined.
13. Add in the coffee and the cream cheese. Mix on low until combined.
14. Cover with plastic wrap to prevent crusting and set aside until ready to use.
15. Once your cake layers are cooled, spread an even layer of buttercream on top of each cake layer followed by mocha sauce. Repeat the process for all 4 layers then pop into the freezer for 10 minutes before you apply the outer layer of buttercream. This will make the cake a lot easier to frost as the buttercream between the cake layers sets.

Notes

All ingredients at room temp unless otherwise stated.

** Use yoghurt high in protein for best results - I used soya.