

# Peppermint Mocha Fudge Cake

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*Four layers of moist peppermint chocolate sponge layered with creamy coffee buttercream. Wrapped in whipped chocolate ganache and decorated with sweet minty candy canes it's the perfect cake for the holidays.*

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## Ingredients

### Sponge

- 280g dairy free milk, room temp
- 1 tbsp apple cider vinegar
- 160g vegetable oil
- 100g light brown sugar
- 300g golden caster sugar
- 180g dairy free yoghurt
- 1 tsp baking powder
- 1/2 tsp bicarbonate soda
- 85g dark fine cocoa powder
- 270g self raising flour
- 100g dairy free cream, room temp
- 2 tsp instant coffee brewed in 100g water, hot
- 1 tsp peppermint extract

### Coffee Buttercream

- 400g dairy free unsalted butter, room temperature
- Pinch of salt

## Instructions

1. Start by making the sponge.
2. Preheat the oven to 170 C fan oven.
3. Line and lightly grease 4 x 6 inch pans.
4. In a large bowl mix together milk and vinegar. Leave for 10 minutes to thicken and curdle - this creates a 'buttermilk' consistency.
5. Add in the oil, peppermint extract, yoghurt and two types of sugar. Mix until combined.
6. Using a sieve, sift in the dry ingredients.
7. 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.
8. 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.
9. Divide the batter evenly among the prepared pans (around 350g per pan).
10. Bake for 25-30 mins, or until a toothpick inserted into the centre of a cake comes out clean, or with a few moist crumbs attached.
11. Leave to cool in the tin completely.

- 1 tsp vanilla extract
- 600g icing sugar, sifted
- 120g dairy free double cream, room temperature
- 2 tsp instant coffee

### **Chocolate Ganache**

- 250g dark chocolate (min 50% cocoa), finely chopped
- 270ml dairy free / dairy double cream

12. Whilst the sponge is cooling, make the buttercream.
13. In a stand mixer, beat the butter on a medium speed for 30 seconds with a paddle attachment until smooth.
14. Add in the coffee, vanilla extract, and salt. Mix on low until the ingredients are fully incorporated, scraping the sides and bottom of the bowl as needed with a rubber spatula.
15. Add in the icing sugar in 4 parts, leaving the stand mixer running on a low / medium speed until combined.
16. Add in the dairy free cream and beat again until combined.
- Cover with plastic wrap to prevent crusting and set aside until ready to use.
17. Assemble the cake by spreading a layer of the coffee buttercream over each sponge. Spread a thin layer of the coffee buttercream around the outside of the cake as a crumb coat. Put into the fridge to set (about 30 mins)
18. Next make the chocolate ganache by heating the cream to boiling. Pour this over the chopped chocolate and leave it to sit for 5 minutes so the chocolate melts. Mix to form a smooth glossy chocolate ganache. Let it cool down until it has a thicker texture, like a fudge or dulce de leche. Give it a mix every once in a while so it cools evenly. When it's ready it should be at room temperature. Whip the ganache on high speed using an electric mixer until it is thick and creamy.
19. Once the crumb coat has set and the ganache is ready, spread the ganache over the top of the cake until completely covered.
20. Decorate with candy canes.
21. Cut and serve!

### **Notes**

This recipe can be made with dairy products. Choose dairy products with at least 2% fat content for best results.

I used unsweetened soya milk and soya base yoghurt.

I used Flora Plant Butter and Elmlea Plant Double Cream.

