

# Cherry Mocha Cake

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*Three layers of the softest coffee sponge filled with gooey cherry jam.*

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## Ingredients

### Cake

- 320g self raising flour
- 80g dark cocoa powder
- 2 tsp baking powder
- ½ tsp bicarbonate soda
- 200g light brown sugar
- 120g dairy free yoghurt
- 110ml vegetable oil
- 360ml dairy / dairy free milk
- 1 tsp apple cider vinegar
- 2 shots espresso

### Cherry Jam

- 400g frozen cherries
- 50g water
- 50g caster sugar
- 1 tbsp cornflour

### Buttercream

- 350g dairy free unsalted butter, room temperature

## Instructions

1. Start by making the jam.
2. In a saucepan, combine the water, cherries and sugar. Over medium heat, bring to a simmer, until the cherries are defrosted. Gently press the cherries to form a puree and then mix in the cornflour. Bring to a boil and continuously mix until thickened and then remove from the heat.
3. Transfer to a jar and leave to cool.
4. Next make the sponge. Mix together milk, espresso and vinegar and set aside for 10 minutes, until it starts to thicken and form a single cream consistency - this will be our buttermilk. Add in the remaining wet ingredients and mix until well combined.
5. Using a sieve, sift in the dry ingredients.
6. Gently mix until JUST combined. Set aside to rest for 30 minutes while the oven preheats.
7. Preheat the oven to 175 C Fan. Lightly grease 3 6 inch pans.
8. Divide the batter evenly among the pans
9. Bake for 25-32 minutes or until a skewer inserted into the centre comes out clean.
10. Whilst the sponges are cooling make the chocolate buttercream.
11. In a stand mixer, beat the butter on a medium speed for 30 seconds with a paddle attachment until smooth.

- 50g dark fine cocoa, sifted
- Pinch of salt
- 1 tsp vanilla extract
- 500g icing sugar, sifted
- 90g dairy free double cream, room temperature
- 50g dark chocolate, melted and cooled to room temp

12. Add in the dark cocoa powder, 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.
13. Add in the icing sugar in 4 parts, leaving the stand mixer running on a low / medium speed until combined.
14. Add in the dairy free cream and beat again until combined. Then, mix in the melted dark chocolate at a low speed until the ingredients are fully incorporated and the desired consistency is reached. Cover with plastic wrap to prevent crusting and set aside until ready to use.
15. Layer the spongers with the buttercream and jam.

## Notes

All ingredients at room temp unless otherwise stated.

Use a yogurt and milk high in protein for best results (I used soya)

