

Chocolate Raspberry Mousse Cake

Poetry & Pies

prep time: 40-45 minutes

bake time: 20-25 minutes (varies by pans used)

total time: 1 hour, 10 minutes (plus cooling time)

servings: 12-16

Ingredients

for the cake

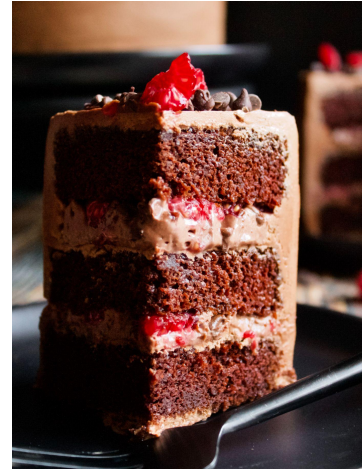
- 1 $\frac{2}{3}$ cups (333g) granulated sugar
- 1 $\frac{2}{3}$ cups (227g) flour, sifted
- $\frac{3}{4}$ cup (75g) [unsweetened cocoa](#) or cacao powder, sifted
- 2 teaspoons (8g) baking powder, sifted
- 1 teaspoon (5g) baking soda, sifted
- $\frac{1}{2}$ teaspoon (3g) fine ground Himalayan sea salt (or 1 teaspoon table salt, but sea salt gives a better flavor)
- 2 large eggs, room temperature
- 1 cup (240g) buttermilk*, room temperature
- $\frac{1}{2}$ cup (120g) avocado or olive oil
- 1 tablespoon (13g) [pure vanilla extract](#)
- 1 cup (240g) very hot coffee (light or dark roast is fine)

for the chocolate raspberry mousse filling

- 8 ounces (227g) cream cheese, room temperature
- 1 $\frac{1}{3}$ cups (173g) powdered sugar, separated
- $\frac{1}{3}$ cup (33g) [unsweetened cocoa powder](#), sifted
- 1 tablespoon (13g) [pure vanilla extract](#)
- 2 tablespoons (28g) [raspberry jam](#) (optional, can sub store bought)
- 1 cup (240g) heavy whipping cream, cold

to assemble

- one batch [chocolate ganache buttercream](#)
- 12 ounces fresh raspberries, washed and dried
- $\frac{1}{2}$ cup (85g) mini chocolate chips (or more, to taste)



Instructions

make the cake

1. Preheat your oven to 325F/165C. Lightly grease and flour three to four [8" or 9" cake pans](#) or [6" cake pans](#) (or use [baking spray](#)) and line the bottom with [parchment paper](#) or [silicone baking mats](#). Optionally, you can make two layers and cut each one in half. This is also a great time to set your coffee to percolate (unless using hot water or espresso and hot water, which is what I do).
2. In the bowl of stand mixer (or large bowl), whisk together sugar, flour, cocoa, baking powder, baking soda, and salt, being sure to sift as instructed. I prefer using a hand whisk for this step as the whisk attachment doesn't always get the very bottom mixed in. Fit this to your stand mixer with the paddle attachment. You can also use a large mixing bowl with a hand mixer. * I also like to make my coffee at this time so it's fresh and hot.
3. In a separate bowl, whisk together eggs, buttermilk, oil, and vanilla.
4. VERY slowly, pour coffee mixture into the egg mixture, whisking the eggs quickly and constantly to avoid scrambling them. Feel free to do it in increments if this is your first time.
5. Turn mixer to low. Slowly pour wet ingredients into dry. It will clump up halfway through then settle into a liquid-y consistency. Immediately turn off mixer once all ingredients are combined then scrape down sides with a rubber spatula, making sure to get to the very bottom. Beat on medium for exactly 2 minutes. Do not overmix!
6. Pour batter evenly into prepared pans. Gently tap pans on the counter a couple times to get some of the bubbles out.
7. Bake for 20-25 minutes if using three pans or 15-18 minutes if using four pans, until a toothpick inserted in the middle comes out with some moist crumbs but no raw batter. Always check cakes a little early, as oven time can vary. If not using a convection oven, rotate cakes halfway through.

- Cool in pans 5-10 minutes then remove to a cooling rack until completely cooled.

make the filling and frosting

- While the cakes cool, make the frosting. This can also be made ahead and kept refrigerated up to 2 weeks (well-sealed) or frozen up to 2 months. Let come to room temperature on the counter.
- When ready to assemble, make the mousse filling. Beat cream cheese, 1 cup powdered sugar, cocoa, vanilla, and jam on low until combined then beat on high for 1 minute until light and fluffy and completely smooth (aside from the raspberry seeds).
- In a separate bowl, beat the heavy cream and remaining $\frac{1}{3}$ cup powdered sugar until stiff peaks form (but don't let it become grainy). Fold $\frac{1}{3}$ of it into the cream cheese mixture until fully combined. Follow with another $\frac{1}{3}$ of the whipped cream, then the last, folding each addition in until fully combined. Use immediately, as it will firm up quickly and become difficult to spread.

assemble the cake

- Cut your clean raspberries in half or quarters (up to personal preference). Cutting them is optional, but does help make the cake more sturdy.
- Trim any rounded tops off of the cake layers with a long serrated knife or cake leveler. If you only made two layers, carefully cut each layer in half to make room for more filling.
- Place about 1 cup of the frosting in a piping bag with a $\frac{1}{2}$ inch trimmed off the end. Pipe a ring of frosting around the edge of the bottom layer of cake. Optionally, you can spread a thin layer of frosting or jam on it, first.
- Spread a layer of filling within this frosting ring. If you made 3 cake layers, use about half of the filling. If you made 4 layers, use $\frac{1}{3}$ of the filling.
- Sprinkle some cut raspberries and mini chocolate chips on top of this. Be sure to save enough raspberries for each successive layer of cake as well as on top to decorate.

17. Continue stacking and filling each layer in this method until all layers of cake are stacked. Cover the cake in a crumb coat of frosting and refrigerate at least 20 minutes. If the cake is already shifting as you try to crumb coat it, you can refrigerate it for a few minutes to set the filling before adding the crumb coat.

18. Frost cake to desired thickness. Top with more raspberries and chocolate chips, as desired.

Enjoy! Cake should be refrigerated. Take out 20 minutes (or up to 2 hours) before serving. Cake will 2-3 days in the fridge, if well covered. If traveling with it, freeze for an hour first to help the frosting stay put in the car.

**You can make your own buttermilk by adding 1 tablespoon of white vinegar to a 1 cup measuring cup then filling the rest of the way with room temperature whole milk. Stir and let sit 5-10 minutes.*