

# Triple Chocolate Brownie Mousse Cake

Poetry & Pies

**prep time:** 40-45 minutes

**bake time:** 20-25 minutes

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

**servings:** 12-16



## Ingredients

### for the brownie layer

- ¼ cup (34g) all-purpose flour
- ⅓ cup (27g) unsweetened [cocoa powder](#)
- ¼ teaspoon (1g) baking powder
- ¼ teaspoon (2g) sea salt
- ¼ cup (65g) unsalted butter\*
- ⅔ cup (133g) granulated sugar
- 1 large egg, room temperature
- ½ tablespoon (7g) [pure vanilla extract](#)
- ½ cup (65g) chocolate chips (or as many as your heart says you need)

### for the mousse layer

- 1 teaspoon (3g) [powdered gelatin](#)
- 1 tablespoon (15g) filtered water, cold or room temperature
- 1 ¾ cup (420g) heavy whipping cream
- 1 ⅔ cups (10 ounces or 234g) chocolate chips or chopped baking chocolate
- 1 tablespoon (13g) [pure vanilla extract](#)
- ¼ cup (33g) powdered sugar (optional)

### for the chocolate whipped cream

- ½ cup (120g) heavy whipping cream, cold
- 2 tablespoons (10g) cocoa powder
- ¼ cup (33g) powdered sugar

## Instructions

1. Make the brownie. Preheat oven to 350F/175C. I've found 350 is good for convection *and* regular, which is weird but at least it works! Grease a [9 inch springform pan](#) (or an [8-9 inch round cake pan](#)) with butter and flour or [baking spray](#).
2. Using a [fine mesh sieve](#) set over a small mixing bowl, sift then whisk together the flour, cocoa powder, baking powder, and salt. Set aside.
3. In a small saucepan, melt the butter until completely liquid. Immediately combine it with the sugar in a large mixing bowl and whisk for about a minute, until it comes together and the sugar begins to dissolve.
4. Add the eggs, one at a time, whisking for about a minute after each egg. Add the vanilla and whisk well again (half a minute should do this time).
5. Add the dry ingredients in and gently fold in with a wooden spoon or rubber spatula, until *almost* blended some streaks of flour remain. Gently fold in the chocolate chips.
6. Pour into your prepared pan, smoothing the top and getting the batter *mostly* into the corners (I like to leave a ½ inch gap that will absolutely fill in during baking but prevent an overly crunchy corner).
7. Bake for 15-20 minutes, or until the top is no longer shiny/raw looking and the middle is slightly jiggly but not liquidy (bake time will vary by oven and pan size, so check early, around 12 minutes, to be safe). You can try a toothpick, but that should actually come out with some matte-looking batter (not quite raw dough, not quite crumbly brownies). If you prefer fully cooked, non-fudgy-middle brownies, cook a little longer until a toothpick comes out with several brownie crumbs rather than a smear of almost-cooked batter.
8. While the brownie layer cools, make the mousse. (\*\*See note below if you did not use a springform pan—you'll need to prep the pan before spreading the mousse layer.)

9. Place the water in a small mixing or prep bowl. Sprinkle the gelatin over it and stir to combine. Set aside while you heat the cream.
10. Heat 6 ounces of the whipped cream in a double boiler (or as almost *everyone* does, a medium, heatproof mixing bowl set over a medium saucepan filled with 1-2 inches water brought to a boil then turned to low heat to simmer). You can also heat it for 30-60 seconds in the microwave at half power, until steaming.
11. Once the cream starts to release some steam and you see some bubbles along the edge, add the bloomed gelatin. Stir until smooth (or mostly smooth—the next step will give the gelatin time to fully melt).
12. Add the chocolate. Stir until mostly smooth. (If using a microwave, heat in 30 second intervals at half power, stirring in between, until mostly smooth.) Remove the bowl from heat and stir until completely smooth.
13. Let the chocolate cool to room temperature. You can do this on the counter, which takes about 30 minutes, or in the fridge, which takes about 15 minutes but must be stirred every 5 minutes to ensure it doesn't solidify along the edges. If using the fridge and your brownie layer isn't completely cooled yet, pop that into the fridge as well so it is cooled to room temperature (or slightly colder is fine) when the mousse is done.
14. Once the chocolate is cooled (but not cold), combine the remaining 1 cup/240g heavy cream, vanilla, and powdered sugar (if using) in a medium mixing bowl or the bowl of your stand mixer fitted with the whisk attachment. Whisk (or use a hand mixer on high) until stiff peaks just begin to form and the cream starts to lose its shine.
15. Fold  $\frac{1}{3}$  of the whipped cream into the chocolate until fully combined. Continue with another  $\frac{1}{3}$  then the final third, until all whipped cream is mixed in.
16. Pour on top of the completely cooled brownie layer (be sure you prepped your pan if not using a springform\*\*). Refrigerate at least one hour, until set.
17. Once the mousse layer is set (matte in appearance and no longer jiggly), make the whipped cream. Place all ingredients in the bowl of your stand mixer fitted with the whisk attachment (or a large mixing bowl using a hand mixer or hand

whisk—I applaud you if you’re whisking by hand!). Whisk on low until all ingredients are combined and no lumps remain. Increase speed to high until stiff peaks *just* start to form (it begins to turn matte in appearance).

18. Spread the chocolate whipped cream on top of the mousse layer. You can serve immediately or refrigerate up to 3 days (well-covered) before serving.

19. When ready to serve, carefully open the springform pan. Use a spatula to smooth the whipped cream, if necessary. If you used a regular pan, grab the acetate or plastic wrap and carefully lift the cake out of the pan and place on a serving platter. Carefully remove the acetate or plastic wrap before cutting.

Enjoy!

*Cake should keep 3-5 days in the fridge.*

*\*European butter is best! It has less water and makes a better brownie, in my opinion.*

*\*\*If using a non-springform pan, let the brownie layer cool about 30 minutes in the pan then remove it carefully to a plate while you prep the pan. Both options can be done while the chocolate cools for the mousse (step 13). Option 1: line the pan with a [strip of acetate](#) (place the brownie back in before taping it so it can settle snugly against the acetate). Option 2: line the entire pan carefully with plastic wrap, draping it about 1-2 inches over the edge of the pan (so you have something to pull it out with).*