

# Chocolate Layer Cake with White Chocolate Mousse and Chocolate Fudge Frosting

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Recipe source: [Delicious Wordflux](http://DeliciousWordflux), slightly adapted  
by Ilise Goldberg



## INGREDIENTS:

- 1 3/4 cups all-purpose flour
- 1 3/4 cups sugar
- 3/4 cups cocoa powder
- 1 1/2 teaspoons baking powder
- 1 1/2 teaspoons baking soda
- 1/2 teaspoon salt
- 2 eggs
- 1 cup milk
- 1/2 cup oil
- 2 teaspoon vanilla extract
- 1 cup freshly brewed hot coffee

## DIRECTIONS:

- Heat oven to 350°F.
- Grease and flour two 9-inch round baking pans.
- Stir together sugar, flour, cocoa, baking powder, baking soda and salt in large bowl.
- Add eggs, milk, olive oil and almond extract; beat with an electric mixer on medium speed for 2 minutes.
- Stir in hot coffee (batter will be thin).

- Pour batter into prepared pans.
- Bake 30 to 35 minutes or until wooden pick inserted in center comes out clean.
- Cool 10 minutes; remove from pans to wire racks. Cool completely.

### **For the White Chocolate Mousse Filling**

- 6 ounces white chocolate
- 1 7/8 cups heavy cream
- 1 tablespoon powdered sugar
- Place a stand mixer bowl and whisk attachment in the freezer.
- Heat the cream over medium heat until it is hot.
- Place white chocolate chips or chopped white chocolate in a bowl and pour the hot cream over the chocolate. Let it sit for about two minutes. Whisk the mixture until well combined. Put the mixture in the refrigerator for a few hours until the cream is cold.
- After about two hours check the mixture to see if a white chocolate layer has started to form on the top, if there is one just whisk it to incorporate it.
- Place the heavy cream white chocolate mixture in the well-chilled bowl of an electric mixer fitted with the chilled whisk attachment. Whisk on high-speed and as the cream starts to thicken add the powdered sugar, whip until stiff peaks form. Remove the bowl from the mixer. Chill the white chocolate mousse in the bowl or another container for at least 4 hours.
- Spread the mousse over the top of the cake base evenly. Use an offset spatula to smooth the top. Place the other cake round over the mousse. Chill for at least 1 hour – longer is better.

### **Fudgy Chocolate Frosting**

*Recipe source: An Ilise Goldberg adaptation from two sources – [Chocolate Chocolate and More](#) and [Add A Pinch](#)*

#### **INGREDIENTS:**

- 2 ¼ sticks butter (1 cup plus 2 tablespoons)
- 1 ½ cups unsweetened cocoa powder

- 5 1/4 cups powdered sugar
- 1 cup milk
- 2 teaspoons vanilla extract
- ½ teaspoon espresso powder

**DIRECTIONS:**

- In a saucepan, over low heat, melt butter. Stir in cocoa powder. Mixture will resemble a paste.
- Mix the espresso powder into the milk to allow it to dissolve
- Transfer chocolate mixture to a large mixing bowl. With mixer on low speed, add in powdered sugar and milk, alternating the two. Reserve a few tablespoons of milk. If frosting is thick, add in remaining milk. Add vanilla extract.
- Turn mixer to medium high speed and beat about 5 minutes, until frosting is smooth and creamy.
- Frost cake or cupcakes as desired.