

- This peanut butter chocolate mousse cake is so fun and different. It's got a layer of brownie on the bottom and two layers of mousse, one peanut butter and one chocolate. It's rich, indulgent, and yet light from the layers of mousse. It is so good. I can't wait to show you how to make it today. Hi, my name is Lindsay from Life, Love and Sugar, and today we're making a peanut butter chocolate mousse cake. All right, so to get started, we're gonna make our brownie layer. We're going to use our all-purpose flour, natural unsweetened cocoa powder, baking powder, and salt. Then we'll mix together our wet ingredients. We have vegetable oil, sugar, and vanilla extract. Mix all this together, and then we'll add our eggs. All right, and then we will add our dry ingredients to our wet ingredients, and we'll mix all this together. All right, now we have our brownie batter. We're gonna put it into our nine-inch cake pan. I have sprayed my cake pan with some non-stick baking spray and put a parchment round in the bottom to help it not stick. All right, so I'm just gonna shake this around in there and make sure it's all even, and then I'll pop this in the oven and bake it for 27 to 32 minutes. All right, so after your brownie is done baking, you'll wanna let it cool in the pan for maybe 10 minutes or so, and then you can flip it out onto a cooling rack to finish cooling. Okay, so once your brownie is cooled, you're ready to start making your mousse layers. We're gonna start with the peanut butter mousse. We're gonna use gelatin to help firm up that mousse layer. So we've gotta activate, bloom our gelatin. So we've got some cool water here, and we're gonna sprinkle our gelatin over the water. And you want the gelatin to all touch some water. Otherwise, doesn't all activate, and you'll end up with lumps. You can kind of give that a little bit of a stir, and you can see it's not real thick or anything yet, still very loose. We'll let this sit for about five minutes, and it'll firm up and activate, and then we'll be ready to go. All right, so while you're waiting, you can go ahead and prep your brownie to be layered. There are a couple different ways you can do that. I'm going to use an acetate clear cake collar, but you could also build it in the same cake pan that you baked it in, and just kinda create your own mock collar with some parchment paper or something like that. So for this method, we're gonna take our cool brownie, set it on, I've got a cardboard cake circle here. And we're gonna wrap this clear cake collar around it. Okay, so now our gelatin has had a chance to sit. You can see it's nice and firm now. We're gonna go ahead and heat this in the microwave for about 10 seconds to melt it, and we're gonna heat up our heavy cream until it's just about boiling, and then we'll combine them. Okay, so we are going to pour our melted gelatin into our hot cream. Stir those together real quick. And we're gonna pour this over the peanut butter chips, and we will let the heat from that cream melt the peanut butter chips. So just leave it to sit for two to three minutes and then stir it up until it's nice and smooth. Now we're gonna fold some whipped cream into this next, and you can't have this be too warm when you fold in the whipped cream or it'll melt your whipped cream. So you wanna cool it until it's not quite room temperature, but pretty close. If it starts to get too cool, then your

gelatin starts to firm up too much, and you're gonna end up with a lumpy mousse. So what I usually like to do is when the very bottom is feeling still a little bit warm to the touch, but not too warm, then it's usually about time to make the whipped cream and start moving. So we're gonna set this here and let it cool for a few minutes, And we are going to go ahead and make our whipped cream. Got heavy whipping cream and some powdered sugar. Pop this on the mixer and whip it until stiff peaks form. All right, so we now have whipped cream with stiff peaks. So we're gonna fold this into our peanut butter mixture. I'm gonna start off by adding about 1/3 of the whipped cream and folding that in, and then we'll add in the rest. Now when you're folding it, you just kinda wanna run your spatula around the sides and through the center and fold over on top so that you're not actually like mixing but folding. Now the whipped cream is gonna start to cool that peanut butter mixture down, and you'll notice it start to really thicken. All right, so once it's looking like all those streaks are gone and everything is one nice combined mixture, we're gonna add this to the top of our brownie. I'll usually add a little bit first and kinda spread that even layer on top of the brownie, and then add the rest. All right, so once you've got a nice even layer, you can pop this in the fridge for an hour or so until this layer firms up and is firm enough to add the chocolate mousse on top. All right, so when your peanut butter mousse layer has firmed up, it's time to make the chocolate mousse layer. It's gonna be basically the same process, but chocolate. And this one will firm up similarly to the peanut butter one, but it doesn't firm up as much. All right, so when there are no more streaks of chocolate or whipped cream, you can go ahead and add this to your cake. So once you've smoothed that into a nice even layer, you can go ahead and pop this into the fridge and chill it for three to four hours or until it's nice and firm so that you can frost it. All right, so once your mousse layers are chilled and firm and ready to go, we can make our chocolate whipped cream, which we'll use for our frosting. We've got our heavy whipping cream, powdered sugar, natural unsweetened cocoa powder, and some vanilla extract. Now again, we'll pop this on our mixer and whip until we get stiff peaks. All right, so once you have stiff peaks, you're ready to frost your cake. Now we're ready to unveil the beautiful layers of our cake. All right, time to frost it. I usually start with the top and then work my way over to the sides. Whipped cream is so light and easy to work with too. All right, now we'll go ahead and pipe the frosting onto the top edges of the cake. I've got a piping bag here with Ateco tip 847 that I'm gonna use. All right, there you have it. Our final peanut butter chocolate mousse cake. It takes a little time, but it is a beauty, it is sure to wow your guests, and it is so good. The peanut butter and chocolate combination is one that wins every time. For the full recipe, head over to lifeloveandsugar.com.