



## Cappuccino Mousse Cake

READY IN



45 min.

SERVINGS



10

CALORIES



177 kcal

DESSERT

### Ingredients

- ☐ 16 ounce angel food cake mix
- ☐ 10 servings chocolate mousse white
- ☐ 10 servings garnish: vanilla candy-coated cinnamon sticks
- ☐ 2 recipes coffee buttercream frosting
- ☐ 1 teaspoon ground cinnamon

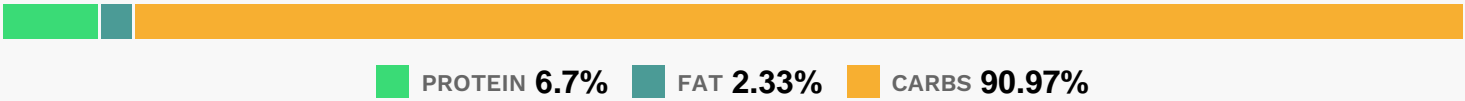
### Equipment

- ☐ oven
- ☐ wax paper

# Directions

- ☐ Prepare cake batter according to package directions, substituting cold brewed coffee for water. Spoon into 3 wax paper-lined 9-inch round cakepans.
- ☐ Bake at 350 for 20 to 25 minutes. Cool in pans on wire racks.
- ☐ Invert 1 layer onto a serving plate; remove wax paper, and spread with half of White Chocolate Mousse. Repeat procedure with remaining cakelayers and mousse, ending with a cake layer. Cover and chill at least 4 hours.
- ☐ Spread half of Coffee Buttercream Frosting on top and sides of cake. Pipe border around bottom using a star tip; pipe large dollops around top of cake. Sift ground cinnamon over top of cake. (Freeze up to 1 month; thaw in refrigerator 8 hours.)
- ☐ Garnish, if desired.
- ☐ Prep: 20 min.,
- ☐ Bake: 25 min., Chill: 4 hrs.

## Nutrition Facts



## Properties

Glycemic Index:8, Glycemic Load:0.44, Inflammation Score:-1, Nutrition Score:3.7460870010697%

## Nutrients (% of daily need)

Calories: 176.84kcal (8.84%), Fat: 0.47g (0.72%), Saturated Fat: 0.23g (1.43%), Carbohydrates: 41.43g (13.81%), Net Carbohydrates: 40.04g (14.56%), Sugar: 28.46g (31.62%), Cholesterol: 0.21mg (0.07%), Sodium: 373.98mg (16.26%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 3.05g (6.1%), Manganese: 0.45mg (22.44%), Phosphorus: 156.03mg (15.6%), Calcium: 93.44mg (9.34%), Selenium: 5.83µg (8.33%), Vitamin B2: 0.13mg (7.35%), Fiber: 1.4g (5.59%), Folate: 19.26µg (4.81%), Copper: 0.05mg (2.53%), Iron: 0.31mg (1.71%), Magnesium: 6.44mg (1.61%), Potassium: 53.72mg (1.53%), Vitamin B5: 0.13mg (1.34%)