

## How to Make a Peppermint Crisp Caramel Cake with Coconut and Creamy Mousse

If you're looking for a cake that's



**OVEN**  
**340°F**

**TIME**  
**25 min**

**PRINT**  
**Recipe Card**

**SAVE**  
**PDF**

### INGREDIENTS

For the Cake:

120g butter, softened  
400g Natura Golden Caster Sugar  
360g cake flour  
1½ tsp baking powder  
40g desiccated coconut, toasted  
Pinch of salt  
3 large eggs  
360ml coconut milk

For the Caramel Mousse Filling:

2 tsp gelatine powder (or 3 gelatine sheets)  
3 tbsp water  
2 x 400g tins condensed milk, boiled (or use tinned caramel)  
1 tsp vanilla extract  
500ml cream, whipped to stiff peaks  
400g peppermint crisp chocolate, crushed  
200g coconut tea biscuits (or tennis biscuits), crumbled

### DIRECTIONS

1. Step 1: Bake the Coconut Cake Layers: Preheat oven to 170°C (340°F). Line 3 x 20cm springform tins with parchment paper.
2. In a large mixing bowl, beat butter, caster sugar, flour, baking powder, toasted coconut, and salt on low speed until a sandy texture forms.
3. In a jug, whisk the eggs with coconut milk.
4. Slowly pour wet ingredients into dry while mixing on low, until a smooth batter forms.
5. Divide batter evenly between prepared tins.
6. Bake for 20-25 minutes, or until golden and a skewer comes out clean.
7. Cool slightly in the tins, then transfer to a wire rack. Level the tops once fully cooled.
8. Step 2: Prepare the Caramel Mousse: Sprinkle gelatine over water and let bloom for 5 minutes.
9. Microwave in short bursts until melted, then stir in half a tin of caramel, vanilla, and salt.
10. Gently fold in the whipped cream until fully incorporated.
11. Step 3: Assemble the Cake: Place one cake layer inside a cleaned springform pan.
12. Spread a thin layer of reserved caramel over the cake.
13. Pour on half the caramel mousse, then top with 1/3 crushed peppermint crisp and 1/3 biscuit crumbs.
14. Add the second cake layer and repeat: caramel, mousse, crushed peppermint, biscuits.
15. Top with final cake layer. Refrigerate for 2 hours, or until fully set.

16. Step 4: Decorate and Serve: Unmould the cake using a warm palette knife.
17. Decorate with extra peppermint crisp shards, crumbled biscuits, and caramel drizzle.
18. Slice, serve, and enjoy every decadent bite.

### TIPS FOR SUCCESS

Boil condensed milk in advance or use pre-made tinned caramel for ease.

Use a springform pan for neat layers and easy unmoulding.

Whip cream to stiff peaks for mousse that holds its shape.

Crush peppermint crisp finely for an even texture, but reserve some big shards for dramatic topping.

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/how-to-make-a-peppermint-crisp-caramel-cake-with-coconut-and-creamy-mousse/>