

Mini Chocolate Mousse Boba Cakes: The Ultimate Bubble Tea Dessert

The Ultimate Mini Chocolate Mousse Boba Cakes



OVEN
340°F

TIME
10-12 min

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INGREDIENTS

3 Large Eggs: Room temperature works best for maximum volume.

70g (1/3 cup) Sugar: Granulated sugar is perfect here.

60g (1/2 cup) Cake Flour: Sifted for a light, delicate crumb.

15g (2 tbsp) Cocoa Powder: Use high-quality Dutch-processed cocoa for a deep flavor.

30g (2 tbsp) Unsalted Butter: Melted and slightly cooled.

2 tbsp Milk: To add moisture to the batter.

1 tsp Vanilla Extract: For that essential aromatic base.

200g (7 oz) Dark or Milk Chocolate: Chopped finely to ensure even melting.

300ml (1 1/4 cups) Heavy Cream: Keep this very cold!

2 tbsp Powdered Sugar: To sweeten the cream.

Optional: 1 tsp gelatin + 2 tbsp water (if you need a firmer, more stable mousse).

Unsweetened Cocoa Powder: For dusting the tops.

Cooked Black Tapioca Pearls (Boba): Coated in honey or brown sugar syrup.

Swaps and Notes:

The Chocolate: I prefer a 60% dark chocolate to balance the sweetness of the boba, but milk chocolate works great for kids.

The Flour: If you don't have cake flour, you can use all-purpose flour, but be sure to sift it twice to keep the sponge airy.

Boba Tip: Only cook your boba right before serving. If they sit in the fridge on the cake for too long, they can become hard.

Step-by-Step Instructions:

1. Prepare the Sponge Base:
2. Make the Silky Mousse:
3. Assemble the Cakes:
4. Chill and Set:
5. The Finishing Touch:

Tips for Success:

Fold, Don't Stir: When mixing the sponge and the mousse, use a spatula in a "J" motion to keep as much air in the mixture as possible.

Cold Cream: Ensure your heavy cream is straight from the fridge; otherwise, it won't whip to the correct volume.

The "QQ" Factor: For the best boba texture, toss the cooked pearls in a little bit of warm brown sugar syrup before topping the cakes.

Serving Suggestions and Pairings:

Nutritional Information (Per Serving):

Calories: 310 kcal

Fat: 18g

Carbohydrates: 34g

Protein: 4g

Sugar: 22g

Storage and Leftover Tips:

DIRECTIONS

1. **Prepare the Sponge Base:** Preheat your oven to 170°C (340°F). Line a baking sheet with parchment paper. In a large bowl, beat the eggs and sugar together until the mixture is thick, pale, and leaves a "ribbon" trail when the beaters are lifted.
2. Gently fold in the sifted flour and cocoa powder. In a small bowl, mix the melted butter, milk, and vanilla, then fold a small amount of the batter into the butter mixture before folding it all back into the main bowl. Spread onto the tray and bake for 10-12 minutes. Once cooled, use a round cookie cutter to create your mini bases.
3. **Make the Silky Mousse:** Melt your chocolate using a double boiler or in short bursts in the microwave. Let it cool slightly so it doesn't melt the cream. In a separate bowl, whip the cold heavy cream and powdered sugar until soft peaks form. If using gelatin, bloom it in water, melt it, and stir it into the chocolate now. Gently fold the whipped cream into the chocolate until the mixture is uniform and fluffy.
4. **Assemble the Cakes:** Place your sponge rounds at the bottom of silicone molds or ring molds. Pipe or spoon the chocolate mousse over the sponge, smoothing the tops with a spatula.
5. **Chill and Set:** Place the molds in the refrigerator for at least 4 to 6 hours, though overnight is best to ensure they hold their shape.
6. **The Finishing Touch:** Carefully remove the cakes from the molds. Dust the tops generously with cocoa powder. Just before serving, spoon a generous heap of warm, syrupy boba pearls into the center of each cake.

7. Tips for Success: Fold, Don't Stir: When mixing the sponge and the mousse, use a spatula in a "J" motion to keep as much air in the mixture as possible.
8. Cold : Cream: Ensure your heavy cream is straight from the fridge; otherwise, it won't whip to the correct volume.
9. The "QQ" Factor: For the best boba texture, toss the cooked pearls in a little bit of warm brown sugar syrup before topping the cakes.
10. Serving Suggestions and Pairings: These mini cakes are rich, so they pair beautifully with a refreshing beverage. For a summer vibe, try serving them alongside my Refreshing Blueberry Lemonade.
11. If you are hosting a full dessert bar, these look incredible next to a plate of Chocolate Chip Cookie Dough Brownie Bombs.
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13. Fat: 18g
14. Carbohydrates: 34g
15. Protein: 4g
16. Sugar: 22g
17. Storage and Leftover Tips: The mousse cakes themselves can stay in the refrigerator for up to 3 days. However, do not store the boba pearls on the cake. Boba loses its chewy texture in the fridge. Store the cakes plain and add fresh boba right before you eat them!
18. More Recipes You Will Love: The Best Edible Cookie Dough for Late Night Cravings
19. Easy : Chocolate Chip Banana Bread
20. Final Thoughts: I hope you enjoy making (and eating!) these Mini Chocolate Mousse Boba Cakes as much as I do. They are a conversation starter and a total delight for the senses.
21. Did you try this recipe? I'd love to hear how they turned out! Tag me in your photos or leave a comment below with your favorite boba flavor. Don't forget to follow ChefManiac for more creative kitchen inspiration!

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