

Elegant Vegan Mango Mousse Cake with Chocolate Coffee Layers

Vegan Coffee Mango Mousse Cake (Gluten-Free)



OVEN
320°F

TIME
5 min

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INGREDIENTS

Gluten-Free Cinnamon Sablø:

- 106g vegan margarine
- 40g almond flour
- 45g powdered sugar
- 200g gluten-free flour blend
- 2g salt
- 20g water

Seeds from 1 vanilla bean

- 2g ground cinnamon
- 2g ground cardamom

Mango Lime Compote:

- 241g mango puree
- 15g fresh lime juice
- 15g granulated sugar
- 2g NH pectin
- 30g water

Mango Glaze:

- 66g granulated sugar
- 135g water
- 10g NH pectin
- 30g agave syrup
- 25g melted coconut oil

100g mango puree

Juice from ½ lime

Coconut Lime Cream:

1 can Nature's Charm Coconut Whipping Cream

20g powdered sugar

Juice of 1 lime

Cocoa Coffee Crumble:

40g rice flour

15g fresh coffee grounds

10g used coffee grounds

1g salt

25g brown sugar

10g shredded coconut

DIRECTIONS

1. Make the Gluten-Free Cinnamon SablØ: Preheat oven to 160°C (320°F).
2. Cream vegan margarine and powdered sugar until smooth. Add water, almond flour, gluten-free flour, salt, cinnamon, cardamom, and vanilla seeds. Mix into a cohesive dough.
3. Roll between parchment to 0.5 cm thick. Chill 1 hour.
4. Cut a 15cm circle, prick with a fork, freeze 5 minutes, then bake 15 minutes until golden. Cool completely.
5. Prepare Mango Lime Compote: Mix sugar and pectin.
6. Heat mango puree, lime juice, and water to 50°C. Whisk in pectin mixture and bring to a boil. Blend smooth, pour into mold, and freeze solid.
7. Coconut Lime Cream Layer: Whip coconut cream with powdered sugar and lime juice until fluffy.
8. Spread over frozen mango compote and freeze until firm.
9. Cocoa Coffee Crumble: Combine dry ingredients. Stir in melted coconut oil until sandy.
10. Bake at 180°C (356°F) for 10-15 minutes. Cool completely.
11. Chocolate Coffee Mousse: Infuse coconut milk with vanilla and coffee beans for 1 hour. Strain.
12. Bring infused milk to a boil with agar, brewed coffee, and agave syrup. Pour over chopped chocolate and emulsify until smooth.
13. Whip aquafaba with xanthan gum and powdered sugar to stiff peaks. Gently fold into chocolate mixture.
14. Mango Glaze: Mix sugar and pectin.

15. Boil water, agave, mango puree, and lime juice. Blend, add coconut oil, blend again. Chill until slightly thickened but pourable.

SWAPS & NOTES

Creamy coconut lime freshness Silky dark chocolate richness A tender gluten-free cinnamon crust It's fully vegan, completely gluten-free, and layered like a professional entremet.

The textures alone make it unforgettable - creamy mousse, soft compote, fluffy coconut cream, and a delicate crumble for crunch.

If you're looking for a showstopper dessert that feels refined yet approachable, this is it.

Make the Gluten-Free Cinnamon SablØ Preheat oven to 160°C (320°F).

TIPS FOR SUCCESS

Always freeze fully between layers for sharp edges.

Use high-quality dark chocolate (70% minimum).

Sift dry ingredients for the sablØ to avoid lumps.

Don't skip infusing the coconut milk - that coffee depth makes the cake exceptional.

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

Original recipe: <https://chefmaniac.com/elegant-vegan-mango-mousse-cake-with-chocolate-coffee-layers/>