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# Dark Chocolate Kona Coffee Mousse Cake

## Description

2008 Kona Coffee Cultural Festival Recipe Contest, First Place Winner in the Professional Dessert Category. Recipe created by Cathy Barrett of the [Kailua Candy Co.](#)

Yield: 1 cake

## Ingredients

2/3 cup dry roasted macadamia nut pieces  
2 1/2 cup semi sweet dark chocolate (divided, melted)  
2 1/2 oz unsalted butter  
1/4 cup brown sugar  
1/4 cup white sugar  
1 large egg  
1/3 tsp pure vanilla extract  
2/3 cup all purpose flour  
1/3 tsp baking soda  
1/4 tsp salt  
2/3 cup brewed 100% Kona Coffee (dark roast)  
2 large egg whites  
1 1/4 cup heavy cream (divided)  
1 tsp 100% Kona Coffee double Turkish Grind (super fine powder)

## Instructions

To make the cookie crust, in a small mixer bowl, beat butter until creamy. Gradually add the brown and white sugars and beat until light, about 5 minutes. Add the egg and beat well. Beat in the 1/3 cup melted chocolate and vanilla. Stir in flour, salt, and baking soda into the chocolate mixture until well blended. Fold in macadamia nut pieces.

Preheat oven to 375° F. Spread crust mixture into a 9" spring form pan prepared with parchment liner on the bottom. Bake for 12 to 15 minutes.

To make the mousse cake, in a medium bowl, mix the Kona Coffee and 2 cups melted chocolate with a whisk. Whip egg whites to soft peaks and fold into the chocolate/Kona Coffee mixture by hand. Whip 1 cup heavy cream to soft peaks and fold into chocolate mixture by hand. Pour on top of cooled cookie crust. Refrigerate overnight. Remove spring form pan.

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To make the ganache, heat 1/4 cup heavy cream in microwave until very hot (1 to 3 minutes). Pour in the ¼ cup melted chocolate and slowly whisk together until smooth and shiny. Add the ground 100% Kona Coffee and whisk together. Pour over mousse cake as a frosting. Refrigerate before serving.

**Source:**

Cathy Barrett