

Choco Fever Dream

Mango Mousse Cake

Delicate mango mousse layered over a tender sponge, perfect for any festive gathering.

20 min Prep time	**15 min** Cook time	**35 min** Total time
8 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Sponge Base

- [ ] 1 cup all-purpose flour
- [ ] 1/2 cup sugar
- [ ] 2 large eggs
- [ ] 1/4 cup melted butter
- [ ] 1 tsp baking powder
- [ ] Pinch of salt

Mango Mousse

- [ ] 2 cups ripe mango purée (about 3 large mangoes)
- [ ] 8 oz cream cheese, softened
- [ ] 1/2 cup powdered sugar
- [ ] 1 cup heavy whipping cream
- [ ] 1 tsp lemon juice
- [ ] 1 tsp unflavored gelatin
- [ ] 2 tbsp warm water

Optional Garnish

- [ ] Fresh mango slices
- [ ] Toasted coconut flakes
- [ ] Mint leaves

Instructions

1. Preheat the oven to 350°F (175°C). Grease a 9-inch springform pan and set aside.
2. In a bowl, whisk flour, sugar, baking powder, and salt. In another bowl, beat eggs, then fold in melted butter; combine with dry ingredients and pour into the pan. Bake 12-15 minutes until golden; let cool completely.
3. While the cake cools, blend mango purée with lemon juice and powdered sugar until smooth.
4. Soften gelatin in warm water, then stir into the mango mixture; let sit a minute to activate.
5. In a chilled bowl, whip heavy cream to soft peaks; gently fold the whipped cream into the mango-gelatin blend, then fold in softened cream cheese until fully incorporated.
6. Spread the mango mousse evenly over the cooled sponge, smoothing the top with a spatula.
7. Refrigerate the assembled cake for at least 2 hours, or until set.
8. Before serving, garnish with mango ribbons, coconut flakes, and a sprig of mint for color.

Nutrition per serving

280 kcal	5 g	32 g	14 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the mousse appears too runny, chill it a bit longer before pouring.
- Make sure the gelatin is fully dissolved to avoid grainy spots.
- Taste the mango purée before adding sugar; adjust sweetness accordingly.