

Mocha Cake with Swiss Meringue Buttercream

Yield: 4 min
Total Time: 70 min

Recipe from: <https://www.recipeschoose.com/recipes/swiss-mocha-cake-recipe>

Ingredients:

- 3/4 cup cocoa powder sifted, plus more for dusting
- 2 1/4 cups flour
- 3/4 teaspoon baking powder
- 1 teaspoon baking soda
- 3 eggs
- 3/4 cup butter
- 1 3/4 cups sugar
- 1 1/2 teaspoons vanilla
- 3/4 cup buttermilk
- 1 cup hot coffee strong, freshly brewed
- 1 teaspoon fine sea salt
- 6 large egg whites
- 2 cups granulated sugar
- 2 cups unsalted butter room temperature, cubed
- 1/4 teaspoon kosher salt
- 1 teaspoon vanilla
- 1 1/2 tablespoons espresso powder
- 5 ounces bittersweet chocolate chopped, melted and cooled