



Vegan

Chocolate Cake

Ingredients:

For the cakes:

- ★ 150g dairy-free spread, plus extra for the tins
- ★ 300ml dairy-free milk, we used oat milk
- ★ 1 tbsp cider vinegar
- ★ 300g self-raising flour
- ★ 200g golden caster sugar
- ★ 4 tbsp cocoa powder
- ★ 1 tsp bicarbonate of soda
- ★ ½ tsp vanilla extract

For the buttercream:

- ★ 100g dairy-free dark chocolate
- ★ 200g dairy-free spread
- ★ 400g icing sugar
- ★ 5 tbsp cocoa powder
- ★ 1 tbsp dairy-free milk, such as oat milk
- ★ To decorate, a handful of fresh, seasonal fruits

How to:

- ★ Pre heat oven to 190C/170C fan/gas 5. Grease the base and sides of 2 x 20cm sandwich tins with dairy-free spread, then line the bases with baking parchment.
- ★ Put the dairy-free milk in a jug and add the vinegar – it will split but don't worry. Put all of the other cake ingredients into a large bowl, pour over the milk mixture and beat well until smooth. Divide the mixture between the prepared tins and bake for 25-30 mins or until a skewer inserted into the middle of the cakes comes out cleanly. Leave to cool in the tins for 10mins then turn out onto wire racks to cool completely.
- ★ To make the buttercream, put the chocolate into a heatproof bowl and melt in the microwave, stirring every 30 seconds. Leave the melted chocolate to cool for 5 minutes. Beat the dairy-free spread and icing sugar together with a wooden spoon then sift in the cocoa powder with a pinch of salt. Pour in the melted chocolate and dairy-free milk and keep mixing until smooth.
- ★ Sandwich the two cooled sponges together with half of the buttercream then pile the rest on top and down the sides. Decorate with the fresh fruit.

