HEARTY & GROUNDING

Vegan Dark Chocolate Cake

PREP	COOK	SERVES
20 min	35 min	10 slices

Vegan Vegetarian

A deep, moist chocolate cake made without eggs or dairy, covered in glossy chocolate ganache.

Ingredients

For the cake

- 250 g plain flour
- 200 g caster sugar
- 60 g unsweetened cocoa powder
- 2 tsp baking powder
- 1 tsp bicarbonate of soda
- 1/2 tsp salt
- 300 ml oat milk
- 100 ml neutral oil
- 1 tbsp white wine vinegar
- 2 tsp vanilla extract

For the ganache

- 200 g dairy-free dark chocolate, chopped
- 200 ml coconut milk (from a can, full fat)

Method

1. Heat the oven to 180°C. Grease and line two 18 cm round cake tins.
2. Whisk the flour, sugar, cocoa, baking powder, bicarbonate of soda and salt in a large bowl.
3. In a jug, mix the oat milk, oil, vinegar and vanilla. Pour into the dry ingredients and whisk until smooth.
4. Divide between the tins and bake for 30 to 35 minutes, until a skewer comes out clean. Cool completely.

5. For the ganache, heat the coconut milk until steaming, pour over the chocolate, wait 2 minutes, and stir until smooth. Let it thicken for 30 minutes.
6. Sandwich the cakes with a third of the ganache, and spread the rest over the top and sides.

Cook's tip

Do not skip the vinegar. It reacts with the bicarbonate and gives the cake its rise.