

# VEGAN BLACK FOREST CHOCOLATE PUDDING

SERVES 9

PREP 15 MIN | COOK 30 MIN

## Ingredients

---

### BATTER

- 1 cup flour
- 1 1/2 teaspoon baking powder
- 1/4 teaspoon baking soda
- 1/4 teaspoon salt
- 1/3 cup cane sugar
- 1/4 cup cocoa powder preferably Dutch processed
- 1 teaspoon vanilla extract or vanilla bean powder
- 1/2 cup non-dairy milk such almond, oat or soy
- 1/4 cup oil

### TOPPING

- 1/4 cup cocoa powder
- 3 tablespoons cane sugar
- 1/2 cup plus 1 tablespoon boiling water & 3 tablespoons maple syrup for water topping.

### CHERRY COMPOTE

- 1 cup cherries
- 1 tsp lime juice
- 2 tablespoons maple syrup

## Method

---

1. **Batter** : Add the flour, baking powder, soda, salt, sugar, cocoa powder to a bowl and mix well. Add in the wet ingredients - non-dairy milk, oil, vanilla extract and mix well. If the batter is too thick, add in milk 1-2 teaspoons at a time to make it somewhat thick muffin like but not too stiff batter.
2. Grease an 8x8 inch brownie pan or 8-inch round cake pan or a similar-sized pan. Preheat the oven to 180 degrees C. Add the batter to the pan and even it out with a spatula.
3. **Cherry compote**: combine 1 cup cherries with 1 tsp lime juice, 2 tablespoons maple syrup, and a pinch of cinnamon and cook in a saucepan over medium heat until thickened to preference. The cherries with burst and then thicken a bit making a delicious compote, some of which you can also serve on the side with the cake
4. **Topping**: In a bowl, mix the cocoa powder and sugar and distribute it all over this batter. Drizzle cherry preserves or compote.
5. In another bowl, add the water and the maple syrup and heat it until it's boiling either in the microwave or you can heat it in the saucepan. Then pour the boiling water and maple mixture in the pan over the batter.
6. **Bake**: Immediately Put pan in the oven at 180 degrees C and bake it for 24-30 minutes. The top should be set and not liquid in the middle. It will be soft and Fudgy pudding at the bottom but the top should be kind of set.
7. Remove the pan from the oven. Let it sit for 4-5 minutes. Top it with ice cream of choice and serve



Recipe Credit: [veganricha.com](http://veganricha.com)

