



VEGAN CHOCOLATE CAKE

Yield - 4 mini loaves or cakes with 320g per tin

Dry Ingredients

390g all purpose flour
200g sugar (check for bone char free brands)
75g cocoa powder
8g baking soda
8g salt

Wet Ingredients

430g warm water
10g vanilla
170g grapeseed oil
1 tbsp white vinegar

Chocolate Syrup

1/5 tbsp cocoa powder
125ml hot water
90g sugar (check for bone char free vegan brands)

Method

In a bowl, mix together all of the dry ingredients; flour, sugar, cocoa powder, baking soda and salt, ensuring it's really well blended.

Add the wet ingredients; warm water, vanilla, oil and vinegar and again mix together so that's it's really well blended. Weigh 320g batter into each tin.

Bake in a moderate oven temperature until a skewer comes out clean.

Check and rotate after 15 minutes. Continue to bake until skewer comes out clean.

Once out of the oven gently skewer the cakes a few times, and then pour over 1/2 ladle of the syrup to each mini loaf and let the cake absorb the syrup. Once cooled, finish the cake with vegan ganache, and top with nuts or fresh fruit.