

## BEST Ever Vegan Choc Fudge Cake

*Possibly the moistest cake you'll ever taste...(and it's super nutritious!)*

**Egg/Gluten/Wheat/Dairy & Flour-free!**



### *What You'll Need (cake):*

- 1 large beetroot
- 200g almond meal
- 200g hazelnut meal or roasted whole nuts
- 4 chia eggs (4 tbsp chia meal and 6 tbsp water)
- 4 tbsp raw coconut oil
- 1 heaped tsp baking powder (aluminium-free)
- 2 heaped tbsp raw cacao
- 2 heaped tbsp coconut sugar (optional)
- 200g dark dairy-free chocolate chips
- Pinch himalayan salt
- 1/2 tsp vanilla powder, extract or paste

### *What You'll Need (fudge frosting):*

- 200g Dark Dairy-free chocolate chips
- 2 avocados
- 2 tbsp raw coconut oil
- 1/2 tsp vanilla powder, extract or paste
- 6 medjool dates
- 2 tbsp raw cacao

### *What You'll Need (topping):*

- Handful roughly chopped hazelnuts (roasted)
- Handful of goji berries

### *What to do:*

1. Preheat your oven to 180 celsius
2. Line your cake tin with baking paper
3. If you couldn't get hazelnut meal simply ground up the roasted hazel's in a pestle & mortar
4. In a large bowl add the almond meal, hazelnut meal, baking powder, cacao, salt & vanilla
5. Peel and grate your beetroot and add this to the dry ingredients
6. Melt your chocolate (I like to do this in a saucepan with about 1/4 water and a glass pyrex jug)
7. In a separate bowl beat your eggs
8. Add the egg mixture, coconut oil and melted chocolate to the dry mix and give it a good stir until well-combined
9. Pour this into the cake tin and even out then pop into the oven for 35 mins.



1. When your timer goes off, check it by putting a skewer or knife into it and if it comes out clean, it's done!

2. Pop aside to cool on a wire rack and get onto your fudge frosting
3. In a bowl add the peeled and chopped avo, along with the vanilla, cacao, coconut oil and chopped, de-seeded dates
4. Melt your chocolate again and then pour this into the bowl with the other ingredients
5. Using a stick blender, give it all a really good blend until it's smooth and fudgy
6. Once the cake is cooled you can ice it
7. Then top with a good handful of hazelnuts and goji berries
8. Serve on it's own or with cream, ice cream or coconut yoghurt!

