



Vegan Chocolate Cake

8 Portions



Easy

● up to 80 Min.



Ingredients:

For the cake:

25 g Dr. Oetker Fine Dark Cocoa Powder
125 g Gluten Free Plain Flour (4 1/2 oz)
100 g Ground Almonds (3 1/2 oz)
1 Dr. Oetker Ground Arrowroot Sachet x 1 sachet (1tbsp)
1 Dr. Oetker Baking Powder Sachet (gluten free) x 2 sachets (2tsp)
175 g Dark Brown Sugar (6oz)
2 g Salt (1/2 tsp)
200 ml Sunflower Oil (7fl.oz)
10 g Dr. Oetker Madagascar Vanilla Paste (2tsp)
175 g Fresh Tofu (6 oz) Drained

To Decorate:

25 g Pomegranate Seeds (1oz)

- 1** Preheat the oven to 180°C (160°C fan oven, 350°F, gas mark 4). Grease and line a 4cm (1 1/2 inch) deep, 18cm (7 inch) loose bottomed cake tin. Reserving (1 tsp) Cocoa Powder, mix all the dry ingredients together in a large bowl. Make a well in the centre.
- 2** Put the tofu in a blender or food processor and add the oil and Vanilla. Blend for a few seconds to make a smooth, creamy paste.
- 3** Scrape out the tofu paste into the centre of the dry ingredients and carefully mix together until well combined and the mixture resembles a thick, chocolate truffle-like mixture.
- 4** Pile into the prepared tin, smooth the top and stand the tin on a baking tray. Bake in the oven for 45-50 minutes until firm and a light crust forms on top - a skewer inserted into the centre will come out clean when the cake is cooked through. Cool for 15 minutes in the tin, then turn on to a wire rack to cool completely. Wrap and store for 24 hours to allow the texture and flavour to develop.
- 5** To decorate, put the cake on a serving plate and dust with the reserved cocoa powder. Scatter with the pomegranate seeds. Your cake is now ready to serve and enjoy!



Registered office address: 4600 Park Approach, Thorpe Park, Leeds, West Yorkshire, LS15 8GB, UK. www.oetker.co.uk Dr. Oetker (UK) Limited is registered in England with company number 4293376 and VAT number 789 0969 53. E-Mail: crt@oetker.co.uk



Tip from the Test Kitchen

- As an alternative gluten free option, you can use the same quantities of Rice flour for a dense chocolatey bake.
- For a none gluten free bake, use the same quantities of Plain flour instead.

