




Vegan chocolate layer cake

7 pieces

   Medium

 up to 60 Min.



Ingredients:

Cake:

100 g Wholewheat Plain Flour (Spelt Flour Type 630)
50 g Chopped Hazelnuts (Ground)
50 g Dr. Oetker Fine Dark Cocoa Powder
7 g Dr. Oetker Baking Powder (1.5 tsp)
3 g Ground Cinnamon (1 tsp)
Salt (Pinch)
120 ml Oat Milk
80 g Maple Syrup
70 g Coconut Oil (Liquid)
100 g Apple Puree (Unsweetened)

Cream:

200 g Silken Tofu
200 g Dr. Oetker 72% Extra Dark Chocolate

Topping:

100 g Raspberries
Lemon Balm (2 Sprigs)

1 For the cake:

Preheat the oven (top/bottom heat: 180 °C). Cover the tin with greaseproof paper. Mix the spelt flour, hazelnuts, cocoa powder, baking powder, cinnamon and salt in a bowl. In a second bowl, mix the oat milk, apple puree, maple syrup and coconut oil. Stir the liquid ingredients into the dry ingredients and pour the mass into the tin. Bake in the centre of the oven for around 15 minutes then allow to cool.

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2 For the cream:

Meanwhile, chop up the Extra Dark Chocolate for the cream and melt it over a water bath. Stir the silken tofu and melted chocolate together using a hand blender until smooth. Leave to sit for approx. 10 minutes until the cream thickens a little.

3 Cut out circles from the cake using the cutter. The number should be even as each cake needs 2 circles. Briefly stir the cream and fill into a piping bag with a nozzle. Squeeze small cream dots onto the cake bases, place a second base on top and squeeze more dots on top. Repeat for the rest of the cakes.



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④ For the topping:

Decorate the cakes with raspberries and lemon balm and keep cool until ready to serve.

Tip from the Test Kitchen

- The rest of the cake can be used to make cake pops or rum truffles. To do so, crumble the rest of the cake and mix with the rest of the cream or melted chocolate (adding some rum for the rum truffles), form into ball shapes and chill. For cake pops, stick in a stalk and dip in chocolate. Decorate as desired.

