



## Vegan Chocolate Celebration Cake

When it comes to lavish, chocolatey, indulgent celebration cakes, vegans really don't need to miss out! Although this looks like it might be a difficult bake, a little application with the three layers plus the icing and drizzling decoration and you'll have a real showstopper to be proud of!

### Dry ingredients

525g plain flour  
120g coco powder  
70g oatmeal  
1tsp salt  
3tsp bicarbonate of soda  
500g dark brown sugar  
175g caster sugar

### Wet ingredients

700g oat milk  
3tbsp cider vinegar  
3tsp vanilla paste  
300g sunflower oil (plus extra to grease)

### Vegan chocolate ganache

500g Vegan double cream  
500g dark chocolate (chopped)

### For the chocolate drizzle

75g vegan dark chocolate  
1.5tsp vegetable oil

## Method

### For the chocolate sponge

Preheat the oven to 160°C (Fan). Grease and line three deep 15cm cake tins with oil and baking paper. In a measuring jug add the oat milk, vanilla and the cider vinegar and let it sit for 5 mins. In a large mixing bowl add all the dry ingredients and mix well. Add the oat milk and vinegar mix, followed by the oil, and whisk well to create the cake batter. Divide the batter equally between the prepared cake tins and bake in the preheated oven for about 50-60mins or until a skewer inserted comes out clean. Once baked, take the sponges out of the oven, and let them cool in the cake tin for 10mins, before transferring them to a wire rack to cool completely.

### For the vegan ganache

Warm the vegan double cream in the microwave or on the hob till it is about to boil. Add the chopped chocolate. Let it sit for 2-3mins then mix it well to get a silky-smooth ganache. Cover and let it cool until it is almost set. Once it is almost semi-set, whisk the ganache till it is smooth and spreadable.

### Sandwich the cake and decorate

Sandwich all three layers of cooled sponges with the ganache. Coat the sides of the cake with more ganache and smooth using a cake scraper. Place in the fridge for an hour to set. As the cake is setting in the fridge, make the chocolate drizzle. Melt the chocolate in a microwave and mix the oil in thoroughly. Spoon it in a piping bag and keep it aside. Once the ganache is set. Pipe the drizzle down the sides of the cake. Decorate with rest of the ganache.