



Vegan Chocolate & Raspberry Cake

Chocolate goes so well with raspberries. They seem to complement each other perfectly – the bittersweet depth of dark chocolate is beautifully balanced by the tart, fruity punchiness of those bright, juicy little berries. And if that wasn't enough, this cake is the perfect indulgence for those who stick to a vegan diet.

<p>For chocolate sponge</p> <p>Dry ingredients</p> <p>375g plain flour</p> <p>100g cocoa powder (unsweetened)</p> <p>200g caster sugar</p> <p>250g dark brown sugar</p> <p>1tsp salt</p> <p>2tsp bicarbonate of soda</p> <p>Wet ingredients</p> <p>475g plant-based milk</p> <p>2tbsp cider vinegar</p> <p>2tsp vanilla paste</p> <p>190g sunflower oil (plus extra to grease)</p>	<p>Chocolate cheesecake frosting</p> <p>300g plant-based dark chocolate (melted, cooled to room temperature)</p> <p>400g plant-based cream cheese (room temperature)</p> <p>For filling</p> <p>200g raspberry jam</p> <p>300g fresh raspberries</p> <p>Serves: 10-12</p> <p>Preparation time: 15-20mins</p> <p>Baking/cooking time: 40-45mins</p>
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Method

For the chocolate sponge

Preheat the oven to 160C fan. Grease and line two deep 20cm cake tins with oil and baking paper.

In a measuring jug add plant-based milk and the cider vinegar and let it sit for 5 mins.

Now to the dry ingredients. In a large mixing bowl, sift plain flour and coco. Add the rest of the dry ingredients and mix well.

After 5 mins, pour the milk mix on the dry ingredients followed by oil along with the vanilla paste and whisk to combine using a balloon whisk. If you want, you can use an electric whisk to create a homogenous cake batter.

Divide the batter equally between the prepared cake tins and bake in the preheated oven for about 45-55mins or till 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 the wire rack to cool completely.

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For the chocolate cheesecake frosting

Whisk together the plant-based cream cheese with melted chocolate to get the smooth spreadable frosting.

Sandwich the cake

Once the sponges are cooled, cut each sponge in half. You will now have 4 sponges.

Mix 200g fresh raspberry with the jam to sandwich the sponge layers. Save the rest to place on the top of the assembled cake. Spoon about a third of the frosting in a piping bag. Cut about 1cm from the tip of the bag. Place one of the sponges on the base of the serving plate/cake board. Spread some frosting on top. Pipe a wall of frosting around the edges of the sponge using the frosting in the piping bag. Spoon about a third of the jam in the middle and spread. Top it with the second sponge.

Repeat in the same way to stack all the four sponge layers with frosting and jam.

Spread the rest of the frosting on the top of the cake. Decorate with some fresh raspberries and enjoy.