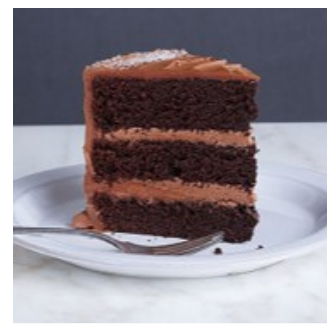# Vegan Chocolate Ganache Cake

Serves: 12 pieces   **Time:** 60 min

Instructions

1:
Place the chocolate in a heat-proof bowl. Heat the coconut milk until it is just boiling then pour it over the chocolate. Stir until chocolate is melted, then refrigerate for 2 hours, stirring occasionally.

2:
Preheat oven to 180°C and grease three 15cm cake tins (or two 20cm tins), and line the bottom with baking paper.

3:
Which the non-dairy milk with the vinegar until it curdles, then add sugar, oil and vanilla.

4:
Sift flour, cocoa powder, salt, baking powder and bicarbonate of soda into a large bowl. Slowly whisk the wet ingredients into the dry until smooth (don't overmix). Divide batter evenly between the tins.

5:
Bake for 30 minutes, then leave to cool in tins for 30 minutes.

6:
To assemble, place one cake layer on a plate, and spread ganache on it. Repeat with the other layers and spread ganache on top of the final layer. Then decorate however you like.

Notes

A good way to decorate the cake is to use fresh berries or vegan chocolate chips.

Ingredients

350g
Vegan dark chocolate, broken into pieces

350ml
Full fat tinned coconut milk

360ml
Non-dairy milk, e.g. almond milk

1 1/2 tsp
Cider vinegar

260g
Caster sugar

150ml
Sunflower oil

2 tsp
Vanilla extract

230g
Plain flour

150ml
Name of ingredient

80g
Cocoa powder

3/4 tsp
Baking powder

1 tsp
Bicarbonate of soda

1/4 tsp
Salt