Apricot Chocolate Refrigerator Cake

http://recipes.vegsoc.org/recipe.aspx?cId=150&counter=9&submit2=Next&keywords=&andor=all&cCake=yes&cVegan=yes&cMenu=1

This recipe is egg free This recipe is dairy free Suitable for vegans

**Preparation notes**

Serves 40

Preparation time: 90 minutes (including chilling time in the fridge)

Cooking time: 15 minutes

**Ingredients**

**For the Cake:**   
200g dark chocolate\*  
200g butter or Tomor vegan margarine\*  
4 tablespoons golden syrup  
1 tbsp milk or soya milk\*  
500g vegan digestive or almond biscuits, crushed  
200g apricots, chopped  
100g chopped roast hazelnuts or almonds

**For the topping:**   
300g dark chocolate

**Method**

1. Melt the chocolate in a bowl over a saucepan of hot water (the water should not touch the bowl).

2. Add the butter or vegan margarine\*, golden syrup and milk or soya milk\* and stir.

3. Remove from the heat, then stir in the crushed digestive biscuits, apricots and hazelnuts. Mix well.

4. Line a shallow baking tray (approximately 25cm x 40cm) with parchment paper. Spoon in the chocolate biscuit mixture, press down well and chill for 1 hour.

Optional: Melt the remaining chocolate in a bowl over a saucepan of hot water. When melted, carefully spoon over the cake and spread evenly. Return to the fridge until set.

Cut into 40 pieces and serve. Will keep for up to three days in the fridge, in an airtight container.

Darkly Divine Vegan Chocolate Fudge Cake

http://www.recipes.vegsoc.org/recipe.aspx?cId=847&counter=0&submit=Previous&keywords=&andor=all&cDessert=yes&cVegan=yes&cMenu=1

**Preparation notes**

Prep time: 10 mins  
Cooking time: 45 minutes

**Ingredients**

***For the Cake:***  
240g self raising flour  
1½ tsp bicarbonate of soda  
35g cocoa  
  
75g ground almonds   
240g granulated sugar   
150g hard 100% vegetable margarine   
260ml soya milk  
150ml natural soya yoghurt  
2 tsp vanilla extract  
2 drops almond extract    
  
***For the Filling:***  
50g soya margarine  
3 tbsp water  
200g icing sugar  
50g cocoa  
1tsp vanilla extract  
  
***To decorate:***  
Icing sugar  
200g 70% cocoa plain chocolate, melted

**Method**

1. Preheat oven to 190C / 375F / Gas mark 5. Grease and base line 2 x springform 20cm cake tins, or 2 x 20cm deep sandwich tins.
2. To make the cake: sift flour, bicarbonate of soda and cocoa together into a large bowl.
3. Mix the ground almonds and sugar with the flour and cocoa mixture until evenly blended.
4. Melt the margarine. Cool slightly. Put soya milk, soya yoghurt and melted margarine in a blender and blend until smooth and well combined.
5. Mix the wet ingredients with the dry ingredients until incorporated, but do not beat.
6. Divide between the two tins, level the tops and bake in the preheated oven for about 25 minutes until firm to the touch. Do not worry if the top cracks – this is quite normal. Cool in the tins – overnight is fine.
7. To make the filling: melt the water and margarine together until the margarine is just melted. Do not let boil or get too hot. Let cool slightly.
8. Sift the icing sugar with the cocoa into a large bowl. Add the vanilla extract to the margarine and water then tip into the bowl with the icing sugar and cocoa. Mix well – the mixture will end up quite stiff. If it is runny, the margarine mixture was too hot – just leave it to cool down and set for a while.
9. Turn the cakes out of the tins. To make one large cake divide, and carefully spread the filling over the two halves and sandwich together.
10. Sprinkle with icing sugar and decorate with drizzles of melted chocolate.

Chocolate, Raisin & Amaretto Ice Cream

http://www.recipes.vegsoc.org/recipe.aspx?cId=762&counter=9&submit2=Next&keywords=&andor=all&cDessert=yes&cVegan=yes&cMenu=1

This recipe is egg free This recipe is dairy free This recipe is gluten free This recipe is wheat free Suitable for vegans

**Preparation notes**

(Serves 4-6)

**Ingredients**

50g/2oz raisins  
22.5ml/1½tbsps Amaretto   
22.5ml/1½tbsp maple syrup   
450ml/15floz soya milk  
100ml/7tbsp sunflower oil  
10ml/2tsp vanilla essence  
100g/4oz dairy free dark chocolate, coarsely grated

**Method**

1. Place the raisins in a small bowl and pour over the Amaretto. Leave to soak until most of the Amaretto has been absorbed.   
  
2. Pour 300ml/10fl oz of the soya milk into ice-cube trays and place in the freezer or freezer compartment of your refrigerator for about 4-5 hours or until frozen solid.  
  
3. Put the remaining soya milk and the remaining ingredients except the grated chocolate into a blender. Add the now-frozen soya milk cubes and blend until completely smooth. Stir in the coarsely grated chocolate.

4. The ice-cream can be served immediately, or returned to the freezer if a firmer ice-cream is desired. Remember to allow the ice-cream to defrost for about 40 minutes, or until the preferred consistency is achieved, before serving.

Dairy Free Cheesecake

http://www.recipes.vegsoc.org/recipe.aspx?cId=717&counter=9&submit2=Next&keywords=&andor=all&cDessert=yes&cVegan=yes&cMenu=1

This recipe is egg free This recipe is dairy free Suitable for vegans

**Preparation notes**

Serves 6

**Ingredients**

50g vegetable/soya margarine  
175g digestive biscuits  
275g Soya ‘cream cheese’ eg. Tofutti Creamy Original  
½ lemon, grated rind & juice  
50g icing sugar  
Thin slices of lemon to decorate

**Method**

1. **For the base:**Melt the margarine in a large saucepan, crush the biscuits then add to the pan.
2. Mix thoroughly then using the back of a spoon press into a lined, greased 8” flan tin. Refrigerate.
3. **For the topping:** Put the soya ‘cheese’ into a bowl with the lemon juice, rind and icing sugar.
4. Stir vigorously and spoon onto the chilled base.
5. Decorate with lemon slices and chill for a further ½ hour. Carefully remove flan case then indulge!

Surprise Chocolate Brownies

http://www.recipes.vegsoc.org/recipe.aspx?cId=741&counter=9&submit2=Next&keywords=&andor=all&cDessert=yes&cVegan=yes&cMenu=1

This recipe is egg free This recipe is dairy free Suitable for vegans

**Preparation notes**

Makes 16

Preparation time 35 mins

Cooking time 25 mins

**Ingredients**

225g dates   
  
60g wholemeal flour   
  
2 tsp baking powder   
  
3 tbsp cocoa powder, sieved   
  
100g vegan margarine   
  
1 very ripe banana, mashed   
  
75g pecans or walnuts, roughly chopped (optional)   
  
1 tsp vanilla essence   
  
Vegetable oil for greasing 

**Method**

Stage one

1. Preheat the oven to 180C/350F/Gas 4.
2. Place the dates in the medium saucepan with just enough water to cover them. Cook over a medium heat for 5 minutes or until soft.
3. Once the dates have cooked, drain off the hot water, and run them under a cold tap to cool.
4. Purée the dates. (A hand blender works well for puréeing).

Stage two

1. In the small mixing bowl, sift together the flour, baking powder and cocoa powder, then set aside.
2. In the medium mixing bowl, using a fork, cream together the dates and the margarine until light and fluffy.
3. Stir the sifted flour, baking powder and cocoa powder into the date and margarine mixture.
4. Add the banana, nuts (optional) and vanilla essence.

Stage three

1. Lightly oil the baking dish, then evenly spread the mixture into it, smoothing the top with a spoon.
2. Bake in the oven for 20-25 minutes or until the brownies start to come away from the sides of the dish.
3. Allow to cool in the pan, cut and serve.