

Devils Food Cake



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Four layers of moist chocolate sponge, covered in decadent dark chocolate fudge buttercream, topped with mini chocolate chips.

Ingredients

Cake

- 280g dairy free milk, room temp
- 1 tbsp apple cider vinegar
- 160g vegetable oil
- 100g light brown sugar
- 300g golden caster sugar
- 180g dairy free yoghurt
- 1 tsp baking powder
- 1/2 tsp bicarbonate soda
- 85g dark fine cocoa powder
- 270g self raising flour
- 100g dairy free cream, room temp
- 2 tsp instant coffee brewed in 100g water, hot

Chocolate Buttercream

- 400g dairy free unsalted butter, room temperature
- 100g dark fine cocoa, sifted

Instructions

1. Start by making the sponge.
2. Preheat the oven to 170 C fan oven.
3. Line and lightly grease 4 x 6 inch pans.
4. In a large bowl mix together milk and vinegar. Leave for 10 minutes to thicken and curdle - this create a 'buttermilk' consistency.
5. Add in the oil, yoghurt and two types of sugar. Mix until combined.
6. Using a sieve, sift in the dry ingredients.
7. Gently mix until JUST combined - there may be some small lumps but that is fine! Overmixing may cause the cake to be dense and not rise.
8. Combine the hot coffee and cream and then pour this on top of the cake mixture. Let the mixture sit, undisturbed, for 30 seconds. Then, using a rubber spatula, gently stir until the batter is just evenly combined.
9. Divide the batter evenly among the prepared pans (around 350g per pan).
10. Bake for 25-30 mins, or until a toothpick inserted into the centre of a cake comes out clean, or with a few moist crumbs attached.
11. Leave to cool in the tin completely.
12. Whilst the sponge is cooling, make the buttercream.

- Pinch of salt
- 1 tsp vanilla extract
- 600g icing sugar, sifted
- 180g dairy free double cream, room temperature
- 100g dark chocolate, melted and cooled to room temp

13. In a stand mixer, beat the butter on a medium speed for 30 seconds with a paddle attachment until smooth.
14. Add in the dark cocoa powder, vanilla extract, and salt. Mix on low until the ingredients are fully incorporated, scraping the sides and bottom of the bowl as needed with a rubber spatula.
15. Add in the icing sugar in 4 parts, leaving the stand mixer running on a low / medium speed until combined.
16. Add in the dairy free cream and beat again until combined. Then, mix in the melted dark chocolate at a low speed until the ingredients are fully incorporated and the desired consistency is reached. Cover with plastic wrap to prevent crusting and set aside until ready to use.
17. Once your cake layers are cooled, spread an even layer of buttercream on top of each cake layer and stack them. Pop into the freezer for 10 minutes before you apply the outer layer of buttercream. This will make the cake a lot easier to frost as the buttercream between the cake layers sets.
18. Then cover the outside of the cake with a thick layer of chocolate buttercream.
19. Top with chocolate chips and grated chocolate - enjoy!

Notes

This recipe can be made with dairy products. Choose dairy products with at least 2% fat content for best results.

I used unsweetened soya milk and soya base yoghurt.

I used Flora Plant Butter and Elmlea Plant Double Cream.

