**SHOPPING LIST**

|  |  |  | **notes** |
| --- | --- | --- | --- |
| white sugar | 2.88 | kg |  |
| plain flour | 1.44 | kg |  |
| cocoa powder | 750.00 | g |  |
| baking powder | 120.00 | g |  |
| salt | 17.71 | g |  |
| apple cider vinegar | 15.00 | ml |  |
| soy milk | 1.48 | l |  |
| margarine | 945.82 | g |  |
| vanilla extract | 62.50 | ml |  |
| cinnamon | 31.25 | g |  |
| gluten-free flour | 0.13 | kg |  |
| light brown sugar | 1.15 | kg |  |
|  |  |  |  |
|  |  |  |  |
|  |  |  |  |
| Vegan vanilla ice cream | 1.00 | l tub |  |
| Vanilla ice cream for 125 people | 12.5 | l | check last year's shopping list for qty |
|  |  |  |  |
| Baking parchment |  |  |  |
| Aluminium foil |  |  |  |
|  |  |  |  |
| **Tools** |  |  |  |
| Silicone spatula |  |  | We can take our own if necessary |
| Spoon measures |  |  | We can take our own if necessary |
| 20x20cm glass oven dish for sugar-free cake (it would be good if it’s deep) |  |  | We can take our own if necessary |
| Toothpicks |  |  | We can take our own if necessary |

**Chocolate pudding cake**

**This is a warm, fluffy chocolate sponge with a hidden layer of hot fudge sauce underneath.**

**Big cake method**

Preparation

1. Preheat the oven to 180ºC. Grease the two baking trays.

Sponge

1. In a large mixing bowl, sift the flour, the sugar, cocoa powder, baking powder, cinnamon and salt. Mix.
2. Melt the margarine, and add it to the bowl together with the milk and the vanilla. Mix well.
3. Divide and transfer to the two greased trays.

Sauce

1. In a separate bowl, combine the white sugar, brown sugar, and cocoa powder. Sprinkle the sugar and cocoa mixture over the top of the cake in the trays.
2. Gently pour the hot water over the top of the cake. DO NOT MIX OR WHISK IT.

Baking

1. Put it in the oven and bake for about 20 minutes.
2. Cover the cake with aluminium foil and bake for another 15-20 minutes, or until the top is just done.
3. Remove from the oven and let cool for 15 minutes.

Serving

1. Divide into 120 pieces (60 in each tray).
2. Serve alongside a scoop of vainilla ice cream.

**Chocolate pudding cake**

**Big cake ingredients**

| **Sponge** |  |  |
| --- | --- | --- |
| white sugar | 1.73 | kg |
| all-purpose flour | 1.44 | kg |
| cocoa powder | 345 | g |
| baking powder | 7.75 | tbsp |
| salt | 1 | tbsp |
| cinnamon | 3.75 | tbsp |
|  |  |  |
| margarine | 870 | g |
| vanilla extract | 3.75 | tbsp |
| soy milk | 1.35 | litre |
|  |  |  |
| **Sauce** |  |  |
| white sugar | 1.15 | kg |
| brown sugar | 1.15 | kg |
| cocoa powder | 345 | g |
| hot water | 3.4 | litres |

**Chocolate pudding cake**

**Gluten-free, sugar-free cake method**

Preparation

1. Preheat the oven to 180ºC. Grease the baking dish.

Sponge

1. In a large mixing bowl, sift the gluten-free flour, the xylitol, cocoa powder, baking powder, cinnamon and salt. Mix.
2. Melt the margarine, and add it to the bowl together with the milk, the vanilla, and the apple cider vinegar. Mix well.
3. Transfer to the baking dish.

Sauce

1. In a separate bowl, combine the xylitol and cocoa powder. Sprinkle the sugar and cocoa mixture over the top of the cake.
2. Pour the agave syrup and the date syrup over the top of the cake.
3. Gently pour the hot water over the top of the cake. DO NOT MIX OR WHISK IT.

Baking

1. Put it in the oven and bake for about 20 minutes.
2. Cover the cake with aluminium foil and bake for another 15-20 minutes, or until the top is just done.
3. Remove from the oven and let cool for 15 minutes.

Serving

1. Divide into 10 pieces.
2. Serve alongside a scoop of vainilla ice cream.

**Chocolate pudding cake**

**Gluten-free, sugar-free cake ingredients**

| **sponge** |  |  |
| --- | --- | --- |
| xylitol | 150.00 | g |
| gluten-free flour | 125.00 | g |
| cocoa powder | 30.00 | g |
| baking powder | 2.00 | tsp |
| salt | 0.25 | tsp |
|  |  |  |
| apple cider vinegar | 1.00 | tbsp |
| soy milk | 118.00 | ml |
| margarine | 75.67 | g |
| vanilla extract | 1.00 | tsp |
| cinnamon | 1.00 | tsp |
|  |  |  |
| **sauce** |  |  |
| xylitol | 100.00 | g |
| date syrup | 2.00 | tbsp |
| cocoa powder | 30.00 | g |
| agave syrup | 1 | tbsp |
| hot water | 295 | ml |