Spring Vegan Chocolate Cake

Ingredients

175g all-purpose flour

40g cocoa powder, sifted

1tsp baking soda

200g caster or granulated sugar

240ml water

120ml vegetable oil

1tsp vanilla extract

Cocoa Frosting:

125g icing or powdered sugar

2tsp cocoa powder, sifted

1tsp maple syrup

2tsp water

Preparation

1. Preheat the oven to 160°C fan.

2. Grease the tin foil and line it with baking paper.

3. In a large mixing bowl, add flour, cocoa powder, baking soda and sugar. Stir briefly.

4. In a separate bowl, add water, oil and vanilla.

5. Add water mixture to dry ingredients, stir to combine.

6. Pour into the tin.

7. Bake for 28-30 minutes, and check with a skewer inserted in the middle. It must come out clean.

8. In the meantime, prepare some flowery decoration with fondant.

9. Start making the frosting. Sift together sugar and cocoa.

10. Add maple syrup and water, stir until smooth.

11. Pour over cooled cake, decorate with the flower on top and serve immediately.

Enjoy!

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