



# Vegan Chocolate Gluten Free Cake

10 - 12 servings



up to 20 Min.



## Ingredients:

### For The Cake:

50 g Dr. Oetker Fine Dark Cocoa Powder  
250 g Gluten Free Plain Flour  
200 g Ground Almonds  
2 Dr. Oetker Ground Arrowroot Sachets  
20 g Dr. Oetker Baking Powder  
350 g Dark Brown Soft Sugar , Free Of Lumps  
Salt  
350 g Tofu , Drained  
400 ml Sunflower Oil  
20 ml Dr. Oetker Madagascan Vanilla Extract  
75 g Raspberries

### To Decorate:

400 g Dr. Oetker Chocolate Buttercream Style Icing  
75 g Blackberries  
75 g Raspberries  
75 g Cherries  
150 g Dr. Oetker 72% Extra Dark Chocolate

- 1 Preheat the oven to 180°C (160°C fan oven, 350°F, gas mark 4). Grease and line two 4cm (1 ½ inch) deep, 18cm (7 inch) loose bottomed cake tins. Reserving (1 tsp) Cocoa Powder, mix all the dry ingredients together in a large bowl. Make a well in the centre.
- 2 Put the tofu in a blender or food processor and add the oil and Vanilla. Blend for a few seconds to make a smooth, creamy paste.
- 3 Scrape out the tofu paste into the centre of the dry ingredients and carefully mix together until well combined, thick and chocolate truffle-like.
- 4 Pile half of the mixture into each of the prepared tins, smooth the top and stand the tins on a baking tray. Bake in the oven for 45-50 minutes until firm and a light crust forms on top – a skewer inserted into the centre will come out clean when the cake is cooked through. Cool for 15 minutes in the tin, then turn on to a wire rack to cool completely. Wrap and store for 24 hours to allow the texture and flavour to develop.



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- 5 To decorate trim the top of each cake to allow for removing any domed tops. Place the first layer on to a cake board or serving dish and carefully spread the Dr. Oetker Chocolate Buttercream Style Icing on top, spreading to the sides. Place the second cake directly on top and finish with more Buttercream Style Icing. Finally decorate using fresh berries and chocolate shavings. To make the chocolate shavings take a full block of chocolate and place it so that the smooth side is facing upwards. Using a knife carefully scrape it horizontally down the chocolate to create shavings.

