

## Chocolate and beetroot Cake

30cm x 20cm traybake

300g self-raising flour  
40g cocoa powder  
260g light brown sugar  
A pinch of salt  
1 teaspoon bicarbonate of soda  
140g vegan margarine  
  
20ml white wine vinegar  
300ml soya milk  
150g beetroot, grated



### Chocolate Topping

120g dairy free chocolate  
25g dairy free margarine

1. Line a 30cm x 20cm traybake tin with baking parchment.
2. Preheat oven to 180°C /160°C fan oven / gas mark 4.
3. Sift the cocoa powder into a large mixing bowl. Weigh in the self raising flour, bicarbonate of soda, salt and light brown sugar and stir together.
4. Measure 250ml soya milk into a measuring jug and stir in the white wine vinegar. Melt the vegan margarine and add to the soya milk.
5. Whisk the wet ingredients into the dry ingredients with a hand whisk until you have a smooth thick pourable batter.
6. Stir in the grated beetroot.
7. Stir in more soya milk if necessary. The mixture should be thicker than pancake batter.
8. Whisk in a few drops of vanilla extract.
9. Pour into the traybake tin and cook in the centre of the oven for 30 minutes until the sponge is firm on top and a knife inserted into the centre comes out clean. Leave to cool in the cake tin before topping.

### Chocolate Topping

Break up the chocolate and place into a saucepan with the dairy free margarine. Place over a low heat and stir to melt together. Pour over the sponge and spread with a palette knife. Leave to set before cutting into portions.

