

## Chocolate Cake

20cm / 8inch round cake  
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

Strawberry jam



## Chocolate Buttercream

120g vegan block margarine  
240g icing sugar  
20g cocoa powder

1. Line 2 x 8 inch (20cm) round cake tins 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 with a few drops vanilla extract.
5. Whisk the wet ingredients into the dry ingredients with a hand whisk until you have a smooth thick batter. Add more soya milk if necessary, the mixture should be thicker than pancake batter.
7. Divide the mixture between the cake tins and cook in the centre of the oven for 30 minutes until cakes are firm on top and a knife inserted into the centre comes out clean. Leave to cool in the cake tins for ten minutes to firm up before turning out onto a plate then turn the right way up onto a wire cake rack.

## Chocolate buttercream filling

*Vegan margarine in a tub contains more water than block margarine. This needs more icing sugar added to stop it splitting. A block margarine such as Naturli needs less icing sugar added.*

1. In a large mixing bowl, beat the vegan margarine until softened. Add the icing sugar a little at a time until it is all incorporated. This is easier with an electric mixer.
2. Sift in the cocoa powder. Stir to combine then whisk until soft. If the mixture is too thick, add a drop of cooled boiled water until it is the correct consistency.
3. To assemble: Place one of the sponges onto your chosen plate or cake stand. Cover with a generous layer of strawberry jam and chocolate buttercream. Carefully place the other sponge on top and dust with icing sugar.
4. If your cake turns out a little stodgy – try adding a little more soya milk next time.