

## Chocolate and beetroot Cake - gluten free

30cm x 20cm traybake

150g Doves Farm gluten free plain flour

150g gluten free oat flour

1 ½ teaspoons baking powder

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. In a food processor, blitz together the gluten free flour, oat flour, cocoa powder, bicarbonate of soda and salt until thoroughly mixed.
4. Pour into a large mixing bowl and stir in the light brown sugar.
5. 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.
6. Whisk the wet ingredients into the dry ingredients with a hand whisk until you have a smooth thick pourable batter. Stir in the grated beetroot.
7. Stir in more soya milk if necessary. The mixture should be a little 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.