



Low Fat, Dairy-Free Chocolate Bundt Cake Iced With Vegan Chocolate Ganache



Low Fat, Dairy-Free Chocolate Bundt Cake

(adapted from Moist Chocolate Cake (No Eggs, No Butter) from www.aseasyapplepie.com)

Serves 12

Ingredients

- Ingredient Group A (Dry)
 - 200gm spelt flour (you can use all purpose flour but I selected spelt for its higher nutritional value)
 - 100gm coconut sugar
 - 100gm brown sugar
 - 80gm unsweetened cocoa powder (sifted)
 - 16gm baking powder (sifted)
- Ingredient Group B (Wet)
 - 450gm unsweetened soy milk
 - 35gm vegetable oil
 - 1 teaspoon vanilla

Method

1. Grease and flour 8" pan or bundt pan.
2. Preheat oven to 160 deg Celsius
3. Combine together well all ingredients in Group A.
4. Stir together all ingredients in Group B.
5. Pour Group B mixture into Group A, and stir until combined. Do not overstir.
6. Pour into prepared pan and bake for about 40 minutes.
7. When toothpick comes out clean, the cake is done. Take it out of the oven and cool in the pan for about 10 minutes, then take cake out of the pan and cool on a grid.



Vegan Chocolate Ganache

Ingredients

- 100gm unsweetened soy milk
- 90gm dark chocolate chips
- 1 Tbsp Light corn syrup (optional)
- Bailey's Irish Cream (optional. Quantity according to taste and preference)
- 1 tsp vanilla extract

Method

1. Heat soy milk in a saucepan until the mixture boils. Switch off heat.
2. Add in chocolate and stir until fully combined.
3. Add corn syrup and / or Bailey's if desired.
4. While warm, pour over cake. It will harden slightly when it cools.