

Chocolate cake



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For 10-12 servings:

26 cm spring form

400 g vegan marzipan / fondant, different colors, for icing and ornaments

For 1 leaf (prepare 2) :

300 g flour

3 tablespoons cocoa

150 g raw sugar

125 ml sunflower oil

375 ml soy milk

2 tsps. baking powder

a pinch of salt

Mix all the ingredients until the sugar has dissolved. Grease the spring form with a little bit of oil. Pour the mix into the form and bake (in the preheated oven) on medium heat, for 30-40 minutes. Check with a straw if the dough is baked inside, if the dough sticks to the straw bake for a few minutes longer. Allow to cool than remove from the spring form.

Chocolate cream:

1 pack silken tofu (350 g)
5-6 tablespoons raw sugar
1 tablet vegan dark chocolate, at least 70% cocoa
100 g raisins
75 ml amaretto

Soak the raisins in amaretto for at least an hour (or overnight).

Blend/process the tofu, sugar and amaretto until smooth.

Melt the chocolate in bain-marie (steam bath). Mix with the tofu.

Add the raisins and mix. Allow to cool in the refrigerator for at least 15 minutes.

Assembling the cake:

Lay a leaf on a plate, add the chocolate cream (keep 2-3 tablespoons apart, without raisins) and spread evenly. Put the other leaf on top and add the remaining cream. Spread over the cake, including the sides, so the marzipan / fondant will stick to the cake.



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Knead the marzipan / fondant until it is elastic, lightly dust the work surface with powdered sugar (to prevent sticking) and roll it with a rolling pin. Cover the cake, smooth and remove the excess. Decorate with marzipan/fondant

ornaments / figurines.



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Fondant ornament