

Chocolate fudge-like cake

INGREDIENTS

For 8–10 slices

250g pitted dried dates
1 tsp bicarb
1 cup boiling water
200g vegan chocolate
1½ cups almond meal
1 cup self-raising gf flour
½ cup coconut or rapadura sugar
½ cup soy milk (may need more)

For 18–20 slices

500 pitted dried dates
2 tsp bicarb
2 cups boiling water
400g vegan chocolate
3 cups almond meal
2 cups self-raising gf flour
1 cup coconut or rapadura sugar
1 cup soy milk (may need more)

For the icing

9 medjool dates pits taken out
100g melted vegan chocolate
100ml or more of soy milk
1 tbsp raw cacao

18 medjool dates pits taken out
200g melted vegan chocolate
200ml or more of soy milk
2 tbsp raw cacao

Optional Jam

¼ cup Ooray plum jam or other red jam (same amount for both cakes)

Garnish

Strawberries

Note: make the icing just before icing the cake, as it will firm up too much if you leave it to ice later and then it will be hard to spread.

The logo for Veet Karen, featuring the name in a stylized, handwritten script font.

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METHOD

For the cake

1. Place the dried dates in a bowl with the bicarb and boiling water. Let sit for 20 minutes.
2. Line the tin with baking paper.
3. Melt the chocolate by placing it in a heat-proof bowl and setting it on top of a saucepan that has boiling water in it. Put it on the stove on a medium heat until the chocolate is completely melted.
4. In a bowl, add the almond meal, gluten free flour and sugar and mix with a whisk.
5. Heat up the oven 160°C on fan forced.
6. Once the 20 minutes is over, remove the dates from the water but DO NOT throw the water away, we use that in the cake. Squish the dates to make sure there are no stones in them and put the dates in a food processor and blitz, then add the water to the food processor and blitz a bit more. Add the date mixture to the flour and sugar. Don't stir yet.
7. Add the melted chocolate and gradually pour in the plant milk as you stir the cake with a spatula. You want a moist cake, so you may need to add more plant milk. Sometimes in the small cake I have added a full cup of soy milk.
8. Bake in the oven for 20 minutes, then turn around and bake for a further 10 to 20 minutes. Use a skewer to test the cake. If it comes out clean it is cooked.
9. Remove the cake from the oven and place on a cake rack and leave in the tin. Cool down completely before taking out of the tin.

For the icing

10. Make the icing by cutting the dates super small and putting them and the other ingredients in a blender and blend until super smooth. You may need to add some more milk if it's not blending well.

Take the cake out of the tin and put it upside down on a plate and then spread on the jam then the icing. Decorate with the strawberries.

