



CHOCOLATE COFFEE CAKE

Vegan

INGREDIENTS

- 1 cup All Purpose Flour
- 1 cup Sugar
- 1/2 tsp Salt
- 1/2 cup Cacao Powder
- 1 tbsp Instant Coffee Powder
- 1 tsp Baking Soda
- 1 cup Hot Water
- 1/4 cup Coconut Oil
- 1/2 tsp Apple cider Vinegar

For Buttercream

- 1 cup Vegan Butter
- 1/4 cup Vegan Margarine
- 1 1/2 cup Powdered Sugar
- 1/4 cup Cacao Powder
- 2 tbsp Coconut Milk

For Chocolate Ganache,

- 3 tbsp Chocolate chips
- 1 tbsp Coconut milk

PREP TIME: 30 MINS
COOK TIME: 25 MINS
TOTAL TIME: 55 MINS

DIRECTIONS

- Add wet ingredients and dry ingredients in separate bowls and mix together using hand whisk or stand whisker.
- Coat your cake pan generously with vegan butter, use parchment paper at bottom and dust flour or cacao powder inside cake pan generously. (I used two 6-inch cake pans for two layer cake.)
- Above step is mandatory to avoid cake sticking to the pan. Trust me, you will thank me later for this!
- Add your batter equally to both cake pans and bake at 350F or 180C for 20-25 mins.
- Cake is well done when a tooth pick inserted come out clean. If you think your cake is not cooked yet, bake for another 5-6 mins.
- Let cake cool down completely before frosting. If possible place the cake in freezer overnight for neat & easy frosting experience.
- Have cake as it is or decorate it with fresh fruits.
- To decorate with buttercream,
- Add vegan butter & margarine to a bowl and whisk it with hand whisk or table whisker for a good 5 mins, add powdered sugar and whisk for 2 more minutes. Now add Cacao powder and whisk till everything is well combined. Add 2 tbsps of milk if the buttercream is too thick.
- Keep buttercream in refrigerator for at least 30 mins before use.
- When ready, cover your cake with buttercream.
- For Chocolate drip,
- Add chocolate chips & milk in a microwave safe bowl and heat for 30 secs. Whisk with a whisker or spatula to get ganache consistency. Pour ganache on chilled cake or use a spoon to get that drip effect.