**Excellent Vegan Chocolate Cake**

This cake lives up to its title!

Ingredients:

8oz plain flour

8oz castor sugar (or less)

4 rounded tbsp cocoa powder

½ tsp bicarb soda

1 heaped tsp baking powder

8 fl oz non-dairy milk

1 tsp vinegar (you don’t taste it)

4 fl oz rapeseed oil or similar

A few drops vanilla essence

Method:

1. Grease and line the base of an 8 inch tin, or put 12 cupcake cases in a muffin tin.
2. Add all the dry ingredients together in a large bowl and mix well.
3. Whisk together the wet ingredients to mix.
4. Add wet to dry in batches and mix together.
5. Leaving the mixture at this stage for 10-20 mins makes it rise more.
6. Add mix to tin, or cases and bake in a fan oven 160 degrees C for
7. 35-40 mins for cake, 15 mins for cupcakes. Cake should be firm at centre and skewer comes out clean. Cool on tray and remove paper carefully.

**Chocolate Buttercream Icing**

Ingredients:

75g (5 tbsp ) dairy-free margarine

325g (3¼ cups) icing sugar

50 gm (½ cup) cocoa powder

About 40-50 ml soya or rice milk

½ tablespoon vanilla extract

Method:

1. Using an electric or hand-held mixer, whip together the margarine and the vanilla until creamy (about 30 seconds).
2. Add half of the icing sugar, all of the cocoa and milk and continue mixing, slowly at first and then bringing up to speed, until combined.
3. Add the rest of the icing sugar and mix for about a minute until you have a smooth consistency. If the icing is too firm, then mix in a bit more milk. If it is too soft, add a bit more icing sugar.

Adapted from *Ms Cupcake: The Naughtiest Vegan Cakes in Town! ISBN 978-0-224-09558-7*