

When Chocolate met Orange

from Preeti, India



Ingredients

Chocolate Cake

- 40g cocoa
- 180g plain flour
- 150g raw sugar (you can add more if you are sweet tooth)
- 1 pinch salt
- 1 tsp baking soda
- 1 tsp baking powder
- 1tsp vanilla extract
- 1tsp vinegar
- 100ml oil
- 150ml water
- 100ml aquafaba (canned chickpea water)

Ganache

- 100g soft vegan butter
- 250ml soya cooking cream
- 2.5 Tbsp cocoa powder
- 100g 70% dark chocolate
- 3-4 tbsp sugar
- 1 tsp vanilla extract
- 1 tsp thick skin orange zest - I used minneola from AH(add more after tasting, if needed)



Chocolate Cake

1. Mix all the dry ingredients together
2. Wisk al the wet ingredients
3. Slowly start mixing dry into the wet bowl using a spatula.
4. Bake it for 30 minutes at 175 C

Ganache

1. Heat the vegan butter, the soya cooking cream and the cocoa powder until the butter is melted.
2. Remove from the stove and add the 70% dark chocolate, the sugar, the vanilla extract and the orange zest.
3. Apply the ganache on the chocolate cooled cake