

Heavenly Chocolate Cake

This cake is gluten, nut and dairy free. We use Earth Balance Vegan Butter Sticks. Use butter if you prefer and being dairy free is not an issue for you.

Line 2 x 8" round cake pans with parchment paper. Heat oven to 350f.

3½oz/100g vegan margarine
8oz/225g/1¼ cups white sugar
8oz/225g/1½ cups Two Whales Gluten Free Flour Mix – see next page
1 tsp xanthan gum
3 tsp gluten free baking powder
½ tsp baking soda
3oz/85g/¾ cup dark cocoa
3 eggs beaten
1 tsp vanilla essence
1 tsp glycerin
15 fl oz/425ml/1¾ cups rice milk

In a large bowl cream together the margarine and sugar until soft, add the eggs, vanilla and glycerin. Mix together the dry ingredients and fold into the bowl, alternating with milk. Pour into prepared pans and bake for 25 – 30 minutes until firm. Leave in pans for five minutes then remove to a wire rack to finish cooling. When cold sandwich together with vanilla filling and decorate the top with frosting.

Heavenly Vanilla Icing

4oz/115g/½ cup vegan margarine
1lb/455g/3½ cups icing sugar
4 tbsp soya milk
1½ tsp vanilla essence

Soften margarine. Sift sugar. Cream together by hand or with an electric mixer until smooth, add vanilla and soya milk as you go. You may have too much icing but it stores well in the fridge.

Heavenly Frosting

4oz/115g/½ cup vegan margarine
2oz/50g/½ cup cocoa
12oz/325g/2½ cups icing sugar
3 tbsp soya milk
1½ tsp vanilla essence

Sieve sugar and cocoa. Soften margarine then cream together by hand or with an electric mixer until smooth, adding vanilla and soya milk as you go. Set aside until cake is cold then spread half on one cake, stack and top with frosting.

Two Whales Gluten Free Flour Mix

We find that this mix can be substituted cup for cup in most cake recipes, we keep a batch to hand and give it a good stir before we use it. Make sure you use potato starch not potato flour which is heavier.

1lb/450g/3 cups rice flour

6oz/170g/1 cup potato starch

3oz/75g/½ cup tapioca flour

1¼ tsp xanthan gum

Mix well and store in an airtight container.

Please feel free to share this recipe with others. If you use this in another publication we would appreciate a reference to Two Whales as the originators of this recipe. Thank you.



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