



Vegan Chocolate Birthday Cake

Ingredients

320ml sunflower oil
450ml soy milk
1 tbsp lemon juice
500g light muscovado sugar
2 tsp vanilla extract
260g coconut yoghurt
450g self-raising flour
160g cocoa powder
1.5 tsp baking powder
1.5 tsp bicarbonate of soda
0.5 tsp salt

Buttercream

85g vegan chocolate
200g vegan butter spread
(room temperature)
2 tsp vanilla extract
400g icing sugar (sifted)

Directions

1. Preheat oven to 180°C/160°C fan. Grease and line 3 x 7-inch tins.
2. Whisk milk + lemon juice, set aside to curdle.
3. In a jug, whisk sugar, oil, vanilla, then coconut yoghurt, then soured milk.
4. Sift and combine flour, cocoa, baking powder, bicarb, salt.
5. Slowly mix wet into dry until smooth (don't overmix).
6. Divide batter into tins, bake 30 min. Cool 5 min in tins, then fully on a rack.
7. For buttercream: sift icing sugar. Add vegan butter + vanilla, mix low → increase speed until pale & fluffy. Mix in melted vegan chocolate 1 min.
8. Assemble cake: place 1st sponge, pipe buttercream (smooth layer), top with 2nd sponge, repeat.
9. Pipe decorative stars on top using star nozzle.

