

## **Chocolate Orange Chequered Skipper Cake- vegan friendly**

We tried an egg and dairy free vegan bake.

### **Ingredients for a large tin or two standard 20cm tins**

#### **Sponge**

300g carton of silken tofu, (we used this in place of 2 eggs/egg replacer and 300g of butter/margarine)

300g of golden caster sugar ( normal caster and granulated work too)

300g of self-raising flour

60g of cocoa

Orange rind

Juice of an Orange

Plant milk (add splashes if required)

10g sunflower spread for greasing trays

#### **Chocolate coating**

75g Dark dairy free chocolate (we used 75-85% cocoa)

#### **Orange Icing**

10g sunflower spread,

splash of orange juice

50g icing sugar



### **The Method**

#### **Sponge**

Blend tofu with sugar until smooth (if you prefer to use butte/ margarine then blend that with the sugar first then add two eggs or an egg replacer like organ).

Grate in orange rind and squeeze in a dash of orange juice

Combine cocoa and flour in a separate bowl and fold into the tofu-sugar mix, add plant milk or orange juice if batter is too stiff. The batter should be thick but funny enough to drip from a whisk



Grease tray(s) with a vegetable spread and pour in the cake batter spreading evenly



Bake in a hot oven for 20-25 mins. If the batter is quite moist/deep this can take an extra 10mn,



Test cake is completely cooked by inserting a knife into the centre, if the sponge is fully cooked the knife will come out clean.



Turn the cake out onto a wire rack to cool.



While the sponge is still warm lay pieces of the dark chocolate on the surface to melt and spread with a cake spatula



### **WARNING!**

The cake starts to look very delicious at this stage and the temptation to decorate too early can lead to a delicious mess as we discovered with our first attempt...



So allow to cool overnight under a cover to harden properly



### **Orange Icing**

Combine the fat, icing sugar and a splash of orange juice (not too much) to create a thick orange butter cream and pipe this onto the hardened chocolate cake



Our second attempt was still a tad runny, so we would use more icing sugar and less juice in future. I am happy to confirm that even the messiest cakes taste delicious!

