



## Bake and Decorate

# Chocolate Fudge Vegan Cake

This recipe was given to Le Kitchen by Abby.

### Ingredients:

- 1 cup Sugar
- 1 1/2 cups Self-raising flour
- 3 tbs **Callebaut** cocoa
- 1 tsp Vanilla essence
- 1 cup water
- 6 tbs Vegetable oil
- 1 tbs White Vinegar
- 1/4 tsp Salt

### Directions:

Pre-heat oven on 180c.

Prepare tin by using **Le Kitchen's cake release**, grease 8x3" round cake tin then dust with plain flour.

Using a whisk mix the flour, **Callebaut** cocoa, sugar and water in a medium **Mason and cash mixing bowl**.

Add the vanilla, oil, salt and vinegar.

Transfre to prepared tin.

Bake for 35-40 minutes.

Cool completely before removing from the tin.

*Abby's tip: This cake needs to be really cool before removing from the tin or it could break.*