

EGG AND DIARY FREE CHOCOLATE CAKE



By Food lovers recipes

EGG AND DIARY FREE CHOCOLATE CAKE

1 1/2 cups flour

3 tbls cacao

1 tsp Bi carb

1 cup sugar

1/2 tsp salt

1 tsp white vinegar

1 tsp vanilla

5 tbls oil

1 cup water

Mix dry ingredients together.

Combine the two and mix well

Bake in round cake tin at 180 degrees C for 35min.

Icing

In a pot mix together:

2 tbls cacao

1/2 cup sugar

3 tbls cornstarch

1/4 tsp salt

1/2 cup water.

Mix well. Bring to a boil over medium heat.

Boil for a minute. Remove from heat and add in 1/2 tsp vanilla and 1 tbls oil. Allow to cool and spread over cooled cake.

Source and Photo: Liz Marillier