



# Decadent Chocolate and Cherry Vegan Cake

Recipe Gluten-free, dairy-free (casein-free), hypotoxic and vegan

By: Cuisine L'Angélique

PORTIONS: 15

PREPARATION: 30 MINUTES

COOKING: 45 MINUTES

## INGREDIENTS

### Cake:

- 10 g (1 tbsp) [chia](#)
- 125 g (1/2 cup) unsweetened applesauce
- 100 g (1/2 cup) light olive oil
- 10 ml (2 tsp) vanilla extract
- 235 g (1 2/3 cups) all-purpose flour ["La Merveilleuse"](#)
- 50 g (1/2 cup + 1 tbsp) [cocoa](#)
- 7.5 ml (1 1/2 tsp) baking powder
- 1 ml (1/4 tsp) baking soda
- 1 ml (1/4 tsp) salt
- 250 g (1 cup) plant-based milk substitute
- 10 ml (2 tsp) cider vinegar
- 220 g (1 cup) cane sugar
- 195 g (1 1/2 cups) pitted and halved cherries (fresh or frozen cherries)
- 100 g 70% dark chocolate, coarsely chopped

### Ganache:

- 100 g 70% dark chocolate
- 60 ml (4 tbsp) plant-based milk substitute
- 22.5 ml (1 1/2 tbsp) margarine
- 2.5 ml (1/2 tsp) vanilla extract

## PREPARATION

### Cake:

1. Preheat the oven to 350° F (180° C). Oil a chimney pan.
2. In a coffee grinder, finely grind the chia seeds. In a bowl, whisk together ground chia, apple sauce, olive oil and vanilla. Let rest for 15 minutes.
3. In another bowl, combine dry ingredients: flour, cocoa, baking powder, baking soda and salt. Set aside.
4. Combine plant-based milk substitute and cider vinegar.
5. After the 15 minutes of rest, add the cane sugar to the chia mixture. Using an electric mixer, beat for about 1 minute.



*A perfect traditional chocolate cake, vegan style!*

### TIP

*\* If you do not follow a vegan diet or diet excluding dairy products, you can use butter. Ghee (clarified butter) is consistent with the hypotoxic diet since casein (milk protein) has been removed.*

6. Add the flour mixture, alternating with the plant-based milk substitute and beating well after each addition. Start and finish with the flour mixture. Beat until mixture thickens.
7. Add the cherries and chocolate pieces with a wooden spoon.
8. Pour the dough evenly into the pan. Bake on the centre rack of the oven for about 45 minutes, or until a toothpick inserted in the middle comes out clean.
9. Remove from oven and let stand for 5 minutes, then unmould and let cool on a wire rack.

**Ganache:**

1. In a small saucepan, combine plant-based milk substitute and chocolate. Heat over low heat until chocolate is completely melted.
2. Remove from heat, add margarine and vanilla extract and stir well.
3. Cover the top of the cake with the ganache, letting it run down the sides.