



Chocolate Cake with Caramelized Pears with Maple

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

By: Cuisine l'Angélique

PORTIONS: 12

PREPARATION: 30 MINUTES

COOKING: 45 MINUTES

INGREDIENTS

CAKE:

- 20g (2 tbsp) [chia](#)
- 250g (1 cup) unsweetened applesauce
- 65 g (1/4 cup) plant-based milk substitute
- 105 g (1/3 cup) maple syrup
- 65 g (1/3 cup) light olive oil
- 5 ml (1 tsp) almond extract
- 185 g (1 1/3 cups) all-purpose flour ["La Merveilleuse"](#)
- 30 g (1/3 cup) [cocoa](#)
- 7.5 ml (1 1/2 tsp) baking powder
- 2.5 ml (1/2 tsp) baking soda
- 1 ml (1/4 tsp) sea salt

CARAMELIZED PEARS:

- 3 pears, thinly sliced
- 10 ml (2 tbsp) light olive oil
- 105 g (1/3 cup) maple syrup

In a saucepan, fry pears in olive oil on low heat for about 3 to 4 minutes. Then add the maple syrup and cook, still on low heat, until the syrup caramelizes (about 5 minutes). Set aside.

CAKE PREPARATION:

1. Preheat the oven to 350° F (180° C). Oil two 8-inch diameter round moulds.
2. In a coffee grinder, finely grind the chia seeds. In a bowl, combine ground chia, apple sauce and plant-based milk substitute. Let rest for 15 minutes.
3. In another bowl, combine dry ingredients: flour, cocoa, baking powder, baking soda and salt. Set aside.
4. After the 15 minutes of rest, add maple syrup and oil to the chia mixture. Using an electric mixer, beat for about a minute.
5. Gradually add the flour mixture, beating well after each addition. Still using the electric mixer, beat for about a minute, until the batter



This cake is a pure treat! When I served this cake on my son's birthday, my sister said, "This cake could very well replace a Christmas log!"

So, don't hesitate to feature it on New Year's Eve. All your guests will be delighted, and no one will be able to guess that it is also vegan, gluten-free and dairy-free!



TIP

* [CASHEW ICING](#)



VARIATION

* [For other frosting ideas, click here:](#)

thickens.

6. Divide the batter evenly between the 2 moulds. Bake on the centre rack of the oven for about 45 minutes, or until a toothpick inserted in the middle comes out clean.
7. Remove from oven and let stand for 5 minutes, then unmould and let the cakes cool on a wire rack.

CAKE ASSEMBLY:

1. Place a cake on a serving plate and spread the maple caramelized pears across the top.
2. Cover with the second cake.
3. Glaze with cashew icing and decorate to taste.