



Jet's Juicy Chocolate Cake

Ingredients

300 ml dairy-free milk (soy, almond etc).
1 tbsp lemon juice
150 g non-dairy margarine
3 tbsp golden syrup
275 g plain flour
175 g sugar
4 tbsp cocoa powder
3 tsp baking powder
1 tsp bicarbonate of soda

Instructions

Preheat the oven to 180° C/350F/Gas mark 4. Grease 2x20cm/8inch round baking pans. Stir the lemon juice into the milk and set aside.

Melt the margarine and syrup together over a medium heat. Set aside to cool slightly.

Sieve the flour, cocoa, sugar, baking powder and bicarbonate of soda into a mixing bowl. Pour the milk and melted margarine mixture over the flour mixture and stir well.

Divide the mixture between the two prepared pans and bake for 30-35 minutes.

Allow the cakes to cool in the tins for 5 minutes, then turn out onto a wire rack to cool completely.

Meanwhile, to make the icing beat together all ingredients until smooth.

When the cakes are completely cold, sandwich together with half of the icing. Spread the remaining icing over the top of the cake.