



Joe's Just Devilish Fudge Cake

Ingredients

400g self raising flour

300g caster sugar

100g cocoa powder

2 tsp baking powder

1 large pinch salt

200ml vegetable oil

2 tsp natural vanilla extract

2 tsp white wine vinegar

450ml water

For the icing

300g icing sugar

80g dairy free margarine

100g vegan dark chocolate

80ml soya milk

25g cocoa powder

Instructions

Mix the self-raising flour, sugar, cocoa, baking powder and salt in a bowl.

Pour over the oil, vanilla and vinegar, and then the water. Whisk thoroughly. Pour the mixture into two greased and lined 20cm (8") round sandwich tins.

Bake for 25 minutes in a preheated oven at 200C/ Gas 6. Leave to cool in the tin for 10 minutes then turn out on to a cooling rack. Remove the parchment and leave to cool completely while you make the icing.

Put all the icing ingredients in a saucepan and slowly bring them to the boil over a low heat, stirring constantly. Boil for 1 minute then remove from heat.

Leave the icing to cool. You can add vanilla extract at this point if you wish.

Once the icing has cooled, spread 1/3 of the mixture over the first layer of the cake. Place the other layer on top and cover with the remaining icing.