



Name of the recipe: Eggless & dairy free chocolate cake

Constanza Sagredo – Career Counsellor

This plain so easy cake is suitable for vegans or people with dairy or egg allergies and is prepared in the same tin in which it will be baked in, therefore use a plain, no wedge no funnel cake tin, aprox 22 cm diameter, with removable ring, that fits tightly (don't grease)

Make sure you have everything you need and place them on your kitchen counter. This is called "mise en place" (in French) to make sure all the ingredients are available at home and you are not disappointed later if you are half way and you are lacking something. Enjoy!

Ingredients:

1. 2 cups plain flour
2. 3/4 cup sugar
3. 5 tbsp bitter chocolate
4. 3/4 tsp salt
5. 1 tbsp bicarbonate
6. 1/2 cup vegetable oil
7. 1 tbsp vinegar
8. 1 tbsp vanilla extract
9. 1.1/4 cup cold water

1. Sieve the flour into the tin (not greased)
2. Add the sugar
3. Stir with the spoon
4. Add the bitter cocoa
5. Incorporate the salt and soda
6. Mix well
7. Make three holes in dry ingredients
8. Distribute: Oil, vinegar & vanilla
9. Pour 1 cup of cold water over it
10. Join in all ingredients with fork making sure you don't dirty the sides of the tin
11. Blend well
12. Bake in 150° for around 30 minutes or until skewer comes out moist but not overcooked
13. Turn off the oven and leave another 5 minutes
14. Remove from oven, let stand on a wire rack, pass a knife through the edges and remove the sides
15. Let cool, sprinkle with icing sugar or melted chocolate
16. Don't take off the lower tin