



# Vegan black forest cake

30'

Hands on

30''

Hands off

30'

Cook Time

10-12

Portion(s)

2

Difficulty



## Method

### For the cake layers

- Preheat the oven to 180° C (350° F) set to fan.
- In a **bow**l add the water, baking soda, cocoa powder, and mix with a hand whisk until the cocoa powder is dissolved.
- Add the sugar, seed oil, vanilla extract, cognac, and mix until the sugar melts.
- In a bowl add the baking powder, flour, the couverture finely chopped, and mix with a spoon.
- Add the flour into the bowl with the sugar, and mix with a serving spoon until the ingredients are homogenized.
- Spread margarine and cocoa powder in two **20 cm round cake pans** and divide the mixture. Bake for 30 minutes.
- Set aside to cool well, covered with a towel, or refrigerate them.

### For the buttercream

- In a mixer's bowl add the margarine, cocoa powder, icing sugar, vanilla extract, liqueur, and beat with the paddle attachment at medium speed until there is a smooth cream.

### To assemble

- Drain the spoon sweet and set the sour cherries aside. Add the cognac into the syrup and set aside.
- Cut a piece of parchment paper into three strips and place them on the base of the serving platter.
- Add a little buttercream at the center of the platter and place the first cake layer onto it. Cut its upper part with a **serrated knife** in order to flatten its surface.
- With a **pastry brush**, spread half of the syrup over the whole cake layer. Spread half of the sour cherries, half of the grated couverture, and the 1/3 of the buttercream.
- Flatten the surface of the second cake layer and place it on top of the first one.

## Ingredients

### For the cake layers

- 250 g hot water
- ¼ teaspoon baking soda
- 20 g cocoa powder
- 250 g granulated sugar
- 100 g seed oil
- 1 teaspoon vanilla extract
- 1 tablespoon cognac
- 10 g baking powder
- 350 g all-purpose flour
- 100 g chocolate couverture

### For the buttercream

- 650 g vegan margarine, at room temperature
- 100 g cocoa powder
- 250 g icing sugar
- 1 teaspoon vanilla extract
- 4 tablespoons cognac

### To assemble

- 450g sour cherry spoon sweet
- 50 g cognac or liqueur
- 100 g chocolate couverture, grated

### To serve

- 200 g chocolate couverture, grated

## Διατροφικός πίνακας

### Nutrition information per portion

880 Calories (kcal)	54.0 Total Fat (g)	15.0 Saturated Fat (g)	84.0 Total Carbs (g)
44%	77%	75%	32%
58.0 Sugars (g)	6.4 Protein (g)	5.8 Fibre (g)	1.1 Sodium (g)
64%	13%	23%	18%

- Drizzle with the rest of the syrup, add the remaining buttercream, and cover the whole surface and the sides of the cake. Spread the remaining couverture and the sour cherries.
- Decorate the top and the sides of the cake with the grated couverture, remove the parchment paper strips, and [serve](#).