



# Dairy Free Chocolate Chip Cake

1 hour 30  
minutes

Hands on

Family  
Portion(s)

1  
Difficulty



## Method

### For the filling

- Combine the tahini and honey in a bowl, until completely combined.
- Finely chop the chocolate couverture.
- Put it in a bowl and melt it in a bain marie. You can also melt it in the microwave by covering the bowl with plastic wrap and microwave for 2 minutes, set at 800 watts.
- When ready, add it to the tahini- honey mixture and mix.
- Set the filling aside to let it cool and thicken before spreading.

### For the cake

- Preheat oven to 160\* C (320\* F) Fan.
- In a bowl, add the sugar, oil, vinegar, brandy, salt and orange zest.
- Whisk until all of the ingredients are completely combined and the sugar melts.
- Combine the orange juice with the baking soda in a separate bowl carefully since it will foam and rise. Add it to the mixture and then add the water.
- Sift the flour and baking powder in a bowl.
- Add it to the mixture and fold in with a spatula.
- Finely chop the chocolate couverture and add it to the mixture.
- Transfer to a 22-23 cm cake pan that you have brushed with oil.
- Bake for 30 minutes, until golden.
- When ready, remove from oven. Place on a wire rack and let it cool for 10 minutes in the cake pan.
- Turn the cake out and let it cool completely on the wire rack.
- Carefully cut the cake in to two layers with a sharp knife.
- Spread the filling over the bottom layer and cover with the top layer.
- Serve with melted chocolate.

### For the coating

- Melt the chocolate couverture as before and spread over the cake before serving. This is optional.

## Ingredients

### For the filling

- 400 g tahini
- 200 g honey
- 200 g chocolate couverture, melted

### For the cake

- 200 g granulated sugar
- 1 1/2 tablespoon(s) brandy
- 1 1/2 tablespoon(s) vinegar
- 1 pinch salt
- 1 teaspoon(s) baking soda
- orange zest, of 2 oranges
- 100 ml orange juice
- 200 g chocolate couverture, finely chopped
- 50 ml olive oil
- 200 ml water
- 3 teaspoon(s) baking powder
- 480 g all-purpose flour

### For coating - optional

- 200 g chocolate couverture, melted

## Διατροφικός πίνακας

Nutrition information per 100 gr.

411 Calories (kcal)	23.8 Total Fat (g)	8.6 Saturated Fat (g)	38.0 Total Carbs (g)
21%	34%	43%	15%
23.6 Sugars (g)	8.4 Protein (g)	5.1 Fibre (g)	0.32 Sodium (g)
26%	17%	21%	5%