



## CHOCOLATE CRAZY CAKE & CHOCOLATE GANACHE

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### INGREDIENTS

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480g self raising flour  
280g soft light brown sugar  
60g ground flax  
5g baking powder  
3g bicarbonate soda  
5g salt  
100g cocoa powder  
30ml white vinegar  
30ml vanilla  
70ml vegetable oil  
520ml soy/almond milk  
Chocolate ganache  
200g silken tofu  
20ml vanilla  
150g dark chocolate callets  
30ml water

**MAKES:**  
**2X 17CM CAKES**

### METHOD

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1. Prepare 2 x 17cm lined tins.
2. Blend the flour, sugar, cocoa, baking powder and salt.
3. Next whisk together the ground flax with the soy/almond milk, vegetable oil and the vanilla. Fold the dry ingredients into the wet, being careful not to overmix.
4. Pour the batter straight into the tins and bake at 170°C for 20-25 minutes.
5. Let the sponge cool completely before turning out.

### MAKE THE GANACHE

1. Using a water bath, melt the chocolate with the water.
2. Blend the tofu and vanilla until smooth, stream in the chocolate stirring in gently with a rubber spatula. The ganache is ready to use and will set firm when chilled.