Raspberry Chocolate Cake

Serves 12

Vegan margarine, for greasing
300g/10½ oz plain flour
50g/1¾ oz cocoa powder
1 tsp baking powder
1 tsp bicarbonate of soda
½ tsp salt
300g/10½ oz granulated sugar
375 ml/13 fl oz soya milk
125 ml/4 fl oz rapeseed oil
7 tbsp seedless raspberry jam
1 tsp vanilla extract

For the icing
40ml/1½ fl oz soya milk
85g/3 oz vegan dark chocolate, broken into small pieces
60g/2¼ oz icing sugar
1 tbsp maple syrup
Fresh raspberries, to decorate

Recipe from '100 Everyday Recipes: Vegan' part of Parragon Books' range of Love Food cookbooks: **www.parragon.com/lovefood**

1 Preheat the oven to 180°C/Gas Mark 4. Grease a 23cm/9 inch cake tin and line with baking paper.

2 Sift the flour, cocoa, baking powder and bicarbonate of soda into a large mixing bowl and stir in the salt and sugar. Pour the soya milk into a medium saucepan and add the oil, raspberry jam and vanilla extract. Place over a medium heat and whisk to combine. Stir into the dry ingredients and mix thoroughly.

3 Transfer to the prepared cake tin and bake in the preheated oven for 45 minutes, or until a skewer inserted into the centre comes out clean. Leave to cool completely on a wire rack before icing.

4 To make the icing, heat the soya milk in a small saucepan until boiling, then stir in the chocolate until melted. Remove from the heat and whisk in the icing sugar and maple syrup. Set aside to cool before icing the cake. Top with a few fresh raspberries.

Buy the book! *100 Everyday Recipes: Vegan* is available to buy from **shop.vegansociety.com**. Our website also provides all of the resources you need to make the transition to a vegan lifestyle. Discover more great recipes, find out more about veganism, and begin your vegan journey today!

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