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.

For more information go to vegansociety.com. Our website provides all of the resources needed to make the transition to a vegan lifestyle. Discover more great recipes, find out more about veganism, and begin your vegan journey today!

---

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