



## Vegan chocolate nut cake

This deliciously moist chocolate cake with chocolate icing is a dream come true, and not just for vegan nut fans.

### Zutaten

4 Portionen

250 g Flour  
50 g Cocoa  
75 g Hazelnuts, ground  
150 g Cane sugar  
3 TL Cream of tartar baking powder, heaped  
1 Pinch Byodo sea salt, fine  
1 Pck. Vanilla sugar  
120 ml Byodo Baking Oil Classic  
350 ml Plant milk  
75 g Chocolate drops, vegan  
150 g Dark chocolate, vegan  
1 Handful Hazelnuts, roughly chopped  
Chocolate lentils or sugar sprinkles, vegan

### Zubereitung

In a large mixing bowl, mix together all the dry ingredients from the flour to the vanilla sugar. Measure out the baking oil and milk, mix a little and pour into the dry ingredients. Mix everything into a smooth batter and finally fold in the chocolate drops and optionally the chopped hazelnuts. Grease

the springform pan with baking spray oil and pour in the batter. Bake in a preheated oven at 180 °C top/bottom heat for 45-50 minutes. Do not forget the stick test.

To decorate the cake, first allow it to cool well. Melt the chocolate over a bain-marie and pour generously over the chocolate cake. Decorate with a handful of chopped hazelnuts and sprinkles.



Best enjoyed warm when the chocolate is still nice and creamy.