

Vegan chocolate spice cake

This vegan chocolate spice cake tastes simply delicious! The classic baking oil ensures airy and juicy baking enjoyment.

Zutaten
1 Portionen

75 g Dark chocolate, vegan (50-70% cocoa content)
225 g Flour
210 g Sugar
35 g Baking cocoa, unsweetened
1 TL Baking powder, coated
1 Pck. Vanilla sugar
1 Pinch Salt
2 TL Gingerbread spice
100 g Byodo Baking Oil Classic
270 ml Water, lukewarm
3 small pears

Byodo baking oil for greasing
Loaf pan (approx. 25x11cm)

Zubereitung

Grease the loaf tin with baking oil and line with a sheet of baking paper cut to size so that it protrudes beyond the tin on both long sides. Preheat the oven to 180 °C top/bottom heat.

Finely chop the vegan chocolate, melt in a bain-marie and set aside briefly. Wash and peel the pears and straighten the base so that they stand upright and stable on their own.

Mix all the dry ingredients in a large mixing bowl. Then add the melted chocolate, lukewarm water and Byodo Baking Oil Classic. Mix everything together until you have a smooth batter.
Cover the base of the baking tin with batter. Place the pears in an even layer. Use a tablespoon to fill the remaining batter around the pears in the mold.

Bake the spice cake in the lower third of the preheated oven for about 60 to 70 minutes. Be sure to test with a skewer

Leave the finished cake to rest for a few minutes after baking, then remove from the tin using the baking paper tabs and leave to cool on a cooling rack.