Chocolate Cake with Avocado

Ingredients:

- 180g self-raising flour
- 125g sugar
- 50g vegan chocolate + 50g for the ganache
- 40g cocoa powder
- 1½ teaspoons baking powder
- ¼ teaspoon each of baking soda and salt
- 1 teaspoon ground coffee
- 2 tablespoons chia seeds mixed with 60ml of water
- 150g avocado (without skin)
- 120ml coconut milk
- 1 teaspoon vanilla extract
- 50g nut butter for the ganache

Make:

1. Preheat the oven to 180^0 and grease or line a 7-inch cake tin.
2. Soak the chia seeds in water and set aside to absorb.
3. Excluding the ingredients for the ganache, add all dry ingredients to a bowl and mix.
4. Mix the avocado, coconut milk and vanilla extract in a food processor, then when smooth add the chia seeds and mix for a short time to combine.
5. Add this to the dry ingredients and mix.
6. Pour mixture into baking tin and bake for about 35 minutes or until a skewer inserted into mixture comes out clean. Then cool the mixture on a rack.
7. For the ganache – melt the chocolate and nut butter in a bain-marie before pouring over cake and leaving to set in fridge for 30 minutes.
8. Decorate with toppings of choice (I've used fresh raspberries and vegan buttons).

Recipe courtesy of: ElaVegan (https://elavegan.com/avocado-chocolate-cake/)