

## SHOPPING LIST

			notes
white sugar	2.88	kg	
plain flour	1.44	kg	
cocoa powder	750.00	g	
baking powder	120.00	g	
salt	17.71	g	
apple cider vinegar	15.00	ml	
soy milk	1.48	l	
margarine	945.82	g	
vanilla extract	62.50	ml	
cinnamon	31.25	g	
gluten-free flour	0.13	kg	
light brown sugar	1.15	kg	
Vegan vanilla ice cream	1.00	l tub	
Vanilla ice cream for 125 people	12.5	l	check last year's shopping list for qty
Baking parchment			
Aluminium foil			
<b>Tools</b>			
Silicone spatula			We can take our own if necessary
Spoon measures			We can take our own if necessary
20x20cm glass oven dish for sugar-free cake (it would be good if it's deep)			We can take our own if necessary
Toothpicks			We can take our own if necessary

# Chocolate pudding cake

This is a warm, fluffy chocolate sponge with a hidden layer of hot fudge sauce underneath.

## Big cake method

### Preparation

1. Preheat the oven to 180°C. Grease the two baking trays.

### Sponge

2. In a large mixing bowl, sift the flour, the sugar, cocoa powder, baking powder, cinnamon and salt. Mix.
3. Melt the margarine, and add it to the bowl together with the milk and the vanilla. Mix well.
4. Divide and transfer to the two greased trays.

### Sauce

5. In a separate bowl, combine the white sugar, brown sugar, and cocoa powder. Sprinkle the sugar and cocoa mixture over the top of the cake in the trays.
6. Gently pour the hot water over the top of the cake. DO NOT MIX OR WHISK IT.

### Baking

7. Put it in the oven and bake for about 20 minutes.
8. Cover the cake with aluminium foil and bake for another 15-20 minutes, or until the top is just done.
9. Remove from the oven and let cool for 15 minutes.

### Serving

1. Divide into 120 pieces (60 in each tray).
2. Serve alongside a scoop of vanilla ice cream.

# Chocolate pudding cake

## Big cake ingredients

<b>Sponge</b>		
white sugar	1.73 kg	
all-purpose flour	1.44 kg	
cocoa powder	345 g	
baking powder	7.75 tbsp	
salt	1 tbsp	
cinnamon	3.75 tbsp	
margarine	870 g	
vanilla extract	3.75 tbsp	
soy milk	1.35 litre	
<b>Sauce</b>		
white sugar	1.15 kg	
brown sugar	1.15 kg	
cocoa powder	345 g	
hot water	3.4 litres	

## Chocolate pudding cake

# Gluten-free, sugar-free cake method

## Preparation

1. Preheat the oven to 180°C. Grease the baking dish.

## Sponge

2. In a large mixing bowl, sift the gluten-free flour, the xylitol, cocoa powder, baking powder, cinnamon and salt. Mix.
3. Melt the margarine, and add it to the bowl together with the milk, the vanilla, and the apple cider vinegar. Mix well.
4. Transfer to the baking dish.

## Sauce

5. In a separate bowl, combine the xylitol and cocoa powder. Sprinkle the sugar and cocoa mixture over the top of the cake.
6. Pour the agave syrup and the date syrup over the top of the cake.
7. Gently pour the hot water over the top of the cake. DO NOT MIX OR WHISK IT.

## Baking

8. Put it in the oven and bake for about 20 minutes.
9. Cover the cake with aluminium foil and bake for another 15-20 minutes, or until the top is just done.
10. Remove from the oven and let cool for 15 minutes.

## Serving

1. Divide into 10 pieces.
2. Serve alongside a scoop of vanilla ice cream.

# Chocolate pudding cake

## Gluten-free, sugar-free cake ingredients

<b>sponge</b>		
xylitol	150.00	g
gluten-free flour	125.00	g
cocoa powder	30.00	g
baking powder	2.00	tsp
salt	0.25	tsp
apple cider vinegar	1.00	tbsp
soy milk	118.00	ml
margarine	75.67	g
vanilla extract	1.00	tsp
cinnamon	1.00	tsp
<b>sauce</b>		
xylitol	100.00	g
date syrup	2.00	tbsp
cocoa powder	30.00	g
agave syrup	1	tbsp
hot water	295	ml