

## Egg Free cookie dough cake

<p>100g light brown sugar 3 tbsp water or milk 100g dark or milk chocolate, roughly chopped 150g light brown sugar 225g plain flour 3/4 tsp bicarbonate of soda 75ml vegetable oil 150ml water or milk (vegan if wished) 45ml lemon juice 100g dark or milk chocolate, roughly chopped</p> <p><b>FOR THE ICING</b></p> <p>60g vegan spread or unsalted butter 250g icing sugar 100g light brown sugar 3 tbsp water or milk 1 heaped teasp. coffee granules chocolate buttons or grated chocolate</p>	<p>Preheat the oven to 160°C and line whichever tin/s you are using with baking parchment.</p> <p>To make the sponge; in a large mixing bowl, combine the light brown sugar, plain flour and bicarb with a whisk. Add the vegetable oil, lemon juice and water/milk. Whisk together until a batter is formed and no lumps remain.</p> <p>Fold through the chopped chocolate.</p> <p>Pour the batter into the cake tin/s and bake for 20-25 minutes until golden and springy in the centre. Allow to cool completely before icing.</p> <p>To make the icing; combine the icing sugar, light brown sugar and vegan spread/butter. Melt the coffee granules a little boiling water add to the icing mixture. If a bit dry, add the water a tbsp at a time until a smooth, but not too runny buttercream is achieved.</p> <p>Take the icing and spread all over your cooled sponge/s. Add grated chocolate or chocolate buttons. Delicious.</p> <p>Egg free, vegan and can be made with gluten free flour as well. If using GF flour add 1 teasp xantham gum to flour.</p>
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