Vegan Chocolate & Peanut bundt cake

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All I can say is this is delicious!!

INGREDIENTS

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1 1/2 cups plain flour
1 1/3 cup caster sugar
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2/3 cup cocoa powder

1/2 tsp bicarbonate of soda

3/4 tsp baking powder

3/4 tsp salt

3/4 cup soya milk

1/2 cup vegetable oil

2 tbsp white wine vinegar

1/2 tbsp vanilla extract

3/4 cup hot coffee

1/2 cup smooth peanut butter (my pref is always @manilife_)

1 cup icing sugar

1 tsp vanilla extract

4 tbsp soya milk

Vegan chocolate shavings and rock salt for decoration .

METHOD

1. Preheat oven to 180 degrees (fan) Spray the inside of the bundt pan with oil and then lightly dust with cocoa powder.

- 2. In a large bowl, add the plain flour, sugar, cocoa powder, baking soda, baking powder, and salt. Add the soya milk, oil, vinegar and vanilla extract
- 3. Whisk to combine then pour in the hot coffee. Whisk again together just until combined.
- 4. Add the batter to the bundt tin and bake for 40-45 minutes or until a skewer comes out clean.
- 5. Let the cake cool completely. Make the glaze whilst it's cooling. Then turn out on to a plate.
- 6. In a medium sized bowl, gradually whisk the icing sugar into the peanut butter. Add the vanilla extract. Add the soya milk until it's pourable but not too runny
- 7. Pour the glaze over the cooled cake, sprinkle with rock salt, and chocolate shavings.

Enjoy!



ENJOY! If you opt for Vegan Chocolate & Peanut bundt cake, please do share a picture!