easy-peasy Chocolate Cake
with Nougat Icing

160 g	spelt flour type 630 or wheat flour type 550
40 g	cocoa powder
225 g	(cane) sugar
1 tsp	baking soda
½ tsp	cinnamon
1 pinch	salt

250 ml	warm water
1 tsp	vanilla extract or ½ tsp Bourbon vanilla powder
1 tsp	apple vinegar
80 ml	plant-based oil (e.g. rapeseed oil)

80 g	nougat (vegan, e.g. from the RUF brand) or 50 g dark chocolate (60 % cocoa or higher)

1. Preheat the oven to 180°C upper and lower heat.

2. Sieve flour and cocoa powder into a bowl. Then add sugar, baking soda, salt, and cinnamon and mix everything.

3. In a separate bowl stir water, vanilla, apple vinegar, and oil and then add to the dry ingredients. Blend everything briefly (don´t stir too long!) so that all the ingredients become moist. It´s perfectly alright if there are still some lumps remaining in the mixture because they´ll even out once baking in the oven.

4. Line a loaf pan with baking paper or grease it, then distribute the mixture.

5. Put the cake into the oven for 45 minutes. Before taking it out again, feel free to prick the cake with a tooth pick. If there´s still some mixture sticking to the tooth pick, bake on for another 10 minutes. Then take out of the oven and leave to cool thoroughly.

6. For the icing: Melt the nougat in a bain-marie or in the microwave and spread over the cake with a pastry brush. Off into the fridge with the cake until the icing has hardened! ☺

Tips & Tricks

Feel free to pour the mixture into muffin moulds, turning them into yummy cupcakes. When doing so the baking time will be reduced to 25 minutes. ☺ Perfect when you´re in an even bigger time crunch!