Beetroot and chocolate vegan cake

A deliciously moist chocolate cake; for a non-vegan version, substitute the chia seeds and plant-based milk with 3 large, beaten eggs.

Serves 8-10 | **Prep** 20 minutes | **Cook** 1 hour

Ingredients

150ml rapeseed oil
250g cooked beetroot
175g dark brown sugar
225g self-raising flour
1 tbsp baking powder
50g cocoa powder
2 tsp vanilla essence
2 tbsp chia seeds
50-100ml plant-based milk

Glacé icing

175g icing sugar
2 tbsp beetroot juice
30g dark chocolate, melted

Method

01 Preheat the oven to 160°C/Gas 4. Grease and line a 900g loaf tin.

02 Soak the chia seeds in 5 tablespoons of water and leave for 30 minutes until they are set and have a gel-like consistency.

03 Tip the beetroot into a food processor and process to a puree. Pour into a sieve and leave over a bowl for the juice to drain. Pour the oil and sugar into the processor and mix well. Sift the flour, cocoa and baking powder and add to the mixture along with the soaked chia seeds, beetroot puree and vanilla essence.

04 Mix again and add the plant-based milk until you reach a dropping consistency. Pour into the prepared tin and bake for around 50 minutes until a skewer comes out clean. Remove from the tin and leave to cool on a wire rack.

05 Meanwhile sift the icing sugar and mix with 2 tablespoons of the beetroot juice to make a glacé icing. Add boiled water if the mixture is too thick. Use the icing to cover the cake and swirl the melted chocolate over the top.