

CINNAMON-SPICED CHOCOLATE ALMOND TORTE

(vegan : egg-free : dairy-free : wholemeal)

WET INGREDIENTS

1 ½ cups almond milk

100 gm dark chocolate

½ cup maple syrup

¼ cup extra virgin olive oil

1 teaspoon coconut (or apple cider) vinegar

1 teaspoon vanilla bean paste

DRY INGREDIENTS

1 cup almonds whole

1 cup raw sugar

1 cup wholemeal spelt flour

½ cup cacao

2 teaspoons ground cinnamon

1 teaspoon baking powder

1 teaspoon baking soda

- Preheat oven to 170 degrees C.
- Line two 22 cm cake tins with baking paper and set aside.
- In a small saucepan, mix the almond milk and chopped chocolate. Bring to a simmer, stirring gently then turn off and let the chocolate finish melting in the warm almond milk.
- Add remaining wet ingredients, stir well and set aside.
- In a high speed blender, mix the almonds and sugar. Blitz until finely ground, then tip into a large mixing bowl.
- Add remaining dry ingredients to mixing bowl and stir well to combine.
- Stir wet mixture into dry mixture and stir gently with a wooden spoon until evenly mixed.

- Pour half of mixture into each of the lined tins, and bake for 30 - 35 minutes, or until the tops spring back when gently pressed with a finger.
- Leave in pans to cool for 5 minutes. Turn out onto cooling trays to cool completely before assembling with ganache.

GANACHE

150 gm dark chocolate

1 cup almond milk

½ cup maple syrup

½ cup almond butter

- Place milk and chopped chocolate in a small saucepan and heat very gently, stirring until the chocolate is just melted. Turn off heat, stir in maple syrup and keep stirring until the mixture is super smooth.
- Set aside to cool for 5 minutes, then stir in almond butter until mixed. Set aside to cool.

TO ASSEMBLE:

Place one cake layer on serving plate, and spread with about ⅓ of the ganache. Carefully place second layer on top, and spread with remaining ganache. Refrigerate assembled cake until the ganache is set (approx 20 minutes).

