

Vegan Chocolate Wedding Cake

Makes 2 9-inch cakes for one 9-inch tier. For 6-inch cakes, cut recipe in half. For 12-inch cakes, double recipe. Amount of buttercream needed may vary.

Ingredients

For the Cake

- 3 cups of cake flour (452g)
- 1 $\frac{3}{4}$ cup cane sugar (346g)
- $\frac{3}{4}$ cup cocoa powder (64g)
- 1 tbsp. baking soda (14g)
- 1 tsp. salt (5g)
- $\frac{2}{3}$ cup vegetable oil (147g)
- 2 tsp. vanilla extract (8g)
- 2 cups water (473g)

For the ganache

- 4 ounces dark chocolate
- $\frac{1}{4}$ cup plant-based milk
- 2 tbsp. coconut oil
- Pinch of salt
- $\frac{1}{2}$ cup vegan buttercream (see recipe below)

For the buttercream- *plan on making 6+ batches for a 6,9,12 -inch wedding cake*

- $\frac{1}{2}$ cup vegetable shortening (95g)
- 3 cups powdered sugar (375g)
- 4 tbsp. plant-based milk
- 1 tsp. vanilla
- Pinch of salt

Steps

1. Prepare two 9-inch baking pans with grease, parchment paper, and flour (see full post for details on preparing pans). Preheat the oven to 350°F (175°C).
2. Measure all the dry cake ingredients (use weight rather than cups for more exact measurements) into a large bowl and whisk together. Add the wet ingredients in a separate large bowl and whisk. Combine all the ingredients, and whisk until smooth. Divide the batter equally between the two pans (that's about 755g per

pan, for those weighing), and place in the preheated oven. Cook for about 50 minutes, or until a toothpick inserted in the center comes out clean. *(the smaller 6-inch cakes should take about 40 minutes at the same temperature, and the 12-inch cakes will need about 60 minutes).*

3. Remove the cakes from the oven and allow to cool fully before removing from the pan. Place cakes in the refrigerator until cool to the touch, before using a serrated knife or cake lever to level the tops of the cakes. Wrap in plastic wrap and return to the fridge. If possible, do this the day before frosting the cakes so you have time to recover if a cake doesn't bake well.

5. Prepare a batch of buttercream by adding all the ingredients to a mixer and mixing until smooth, scraping down the sides once or twice. Put a little aside and mix in extra powdered sugar to create an extra-thick buttercream, and place that in a piping bag to use as a dam *(if you are doing a three-level cake, make an entire batch of extra-thick butter cream by simply adding 3 tbsp. of soymilk instead of 4, and use this for the dam on all three levels).* Make sure you have enough buttercream leftover for the ganache, and make another batch if necessary.

4. Next make the ganache. Shave or finely chop the chocolate and place in a heat-safe bowl. Next add the milk, coconut oil, and salt in a small saucepan, and heat, stirring, until it is well mixed and almost boiling. Pour over the chocolate and let stand for 5 minutes. Then stir well, until it is smooth. Fold in the buttercream. Let sit for a while, stirring every 10 or so minutes, until it is thick and spreadable instead of pourable. If you are in a rush, you can let it cool in the fridge.

5. Use a little buttercream to “glue” down one of the cakes to a cake board. Start by using the extra-thick buttercream and making a dam but piping a thick border with no gaps around the top circumference of the cake. Place the ganache inside the dam and spread so it is evenly covering the top of the cakes surface. Place the second cake centered on top of the ganache. Use regular, not extra-thick buttercream to create a crumb-coat on the top and sides of the cake (continue making more buttercream as needed throughout the frosting process). Refrigerate until set, and then add another layer of buttercream to the top and sides of the cake.

6. If making a tiered cake, cut dowels *slightly* shorter than the height of your cake. Use 6 dowels in the 12-inch tier, and 4 in the 9-inch tier. Place them evenly in a circle, right where the tier above will sit. Once you stack the cake, add a center dowel that goes through the two bottom tiers and most of the top tier. Pipe a buttercream border around the cakes, and decorate the cake with fresh flowers, or as desired. To serve, unstack the tiers and remove the dowels- you may want some extra buttercream on hand to cover up any bald patches that the unstacking process creates.

Caution- this cake is somewhat heat sensitive. It is not the best option for an outdoor wedding in very warm weather (I know from experience).