

Vegan Kumquat Cake with Chocolate Ganache

Ingredients

- 1 lb. fresh kumquats + more for decoration
- 1 cup (2 sticks) vegan butter, melted
- 1 cup granulated sugar
- ½ cup apple sauce
- 1 ¼ cup soymilk (or other plant-based milk), divided
- 1 tsp. vanilla extract
- 3 cups all-purpose flour
- 6 tbsp. cornstarch
- 1 tbsp. baking powder
- 1 tsp. baking soda
- Pinch of salt
- 4 oz. vegan dark chocolate
- 2 tbsp. coconut oil
- *Optional: 1 tbsp. [kumquat marmalade](#)*

Steps

1. Prepare the kumquat puree by placing all the kumquats in your food processor and process until smooth- you can remove the seeds to make it slightly less bitter, or just puree the fruit whole. You want to have about 2 cups of puree. If you want, you can do this well in advance and freeze until you're ready to use.
2. Preheat the oven to 350°F (175°C). Grease a 9-inch bundt pan and set aside. Combine the kumquat puree, vegan butter, sugar, apple sauce, 1 cup soymilk and vanilla extract in a large bowl. In a second bowl, mix the flour, cornstarch, baking soda, baking powder, and salt. Add the dry ingredients to the wet, and fold to combine.
3. Pour the batter into the greased pan, and place in the oven. Cook for around 60 minutes, or until a toothpick inserted into the cake comes out clean. Remove from the oven, and let cool for 10 minutes before inverting on a cooling rack. Let cool completely.
4. While the cake cools, finely chop the dark chocolate and place in a bowl with the kumquat marmalade (if using). Heat the remaining ¼ cup soymilk with the coconut oil until right before it boils, and pour it over the chocolate. Let sit for 10 minutes, and use a silicone spatula to mix until your ganache is smooth and glossy.



5. Let the ganache sit for about 10 minutes to cool and firm up a little. Pour the chocolate ganache over the top of the cake, letting it drip down the sides. Decorate the top of the cake with whole or half kumquats in the ganache, and refrigerate the cake until the ganache has hardened. Serve and enjoy!