

# Choc-Cherry-Marzipan-Cake



*A fudgy, creamy chocolate cake filled with amaretto cherries and marzipan. And yes, it is vegan...!*

*Great for any occasion – afternoon tea, party, just a treat in between...*

*Easy to make and very fast (besides the soaking of the cherries which can be done in advance).*

## Ingredients

100 g dark vegan chocolate  
150 g marzipan  
50 g dried sour cherries (buy online)  
4 tablespoons of Amaretto  
150 g brown sugar  
300 g plain flour  
80 g cocoa powder  
1 teaspoon baking powder  
1 teaspoon bicarbonate of soda  
150 g vegan butter  
350 ml rice milk  
100 g agave syrup

icing sugar and cocoa powder for dusting

## Instructions

- mix the cherries with the Amaretto and let them soak for a couple of hours; if the cherries are not all covered – add a bit of water (or more Amaretto)
- chop the vegan chocolate and the marzipan in tiny pieces and add to a bowl
- add flour, cocoa powder, baking powder, soda, butter, rice milk, sugar, and agave syrup and mix with a hand mixer
- grease a baking tin with vegan butter and fill in the chocolate dough
- bake at 160 C for approx. 35 min.; the cake should be done on the top but fudgy in the middle
- let it cool down and dust with cocoa powder and icing sugar
- enjoy as it is or serve with fruit sorbet