



Sweet Potato Blueberry Chocolate Cake

Yield: One 8 1/2 inch cake (about 8-10 servings) | Pre soaking time: 4 hours or overnight for the dates | Prep time: 20 minutes | Cook time: 30 minutes

Ingredients

- 1 sweet potato, peeled, cubed and steamed until tender (About 1 1/2 cups)
- 1 cup blueberries
- 1 1/2 cups dates, previously soaked in water, pitted and drained
- 1 cup non-dairy milk
- 1 tablespoon apple cider vinegar
- 1 cup buckwheat flour (you may use all purpose flour if you prefer)
- 1/2 cup cocoa powder
- 1/2 teaspoon salt
- 1/2 teaspoon baking powder
- 1/2 teaspoon baking soda
- 2 tablespoons oil (it can be canola, safflower, sunflower or coconut)
- 2 teaspoons vanilla extract

For decorating:

- 1/2 cup dark chocolate chips or pieces, melted
- 3-4 tablespoons of plant based milk
- Extra berries and or nuts for decorating

Directions

1. Pre-heat your oven to 350°F (176°C).
2. Prepare an 8 1/2 or 9 inch cake pan by wiping it with some oil with a paper towel, and lining the bottom with parchment paper. Set it aside.
3. Add the steamed sweet potato cubes, drained dates and the blueberries in a food processor and process until creamy and well combined, scraping down the sides as you go.
4. In a bowl, whisk together the non-dairy milk and vinegar. Set it aside.
5. In a large bowl, combine the flour, cocoa powder, salt, baking powder and baking soda. Mix well until combined.
6. Add the milk mixture, the mixture from your food processor, the oil and vanilla extract. Mix until well combined.

7. Pour the cake mixture into the prepared pan and bake in the oven for 25-30 minutes or until a toothpick inserted in the center comes out clean.
8. Let it cool slightly before removing it from the pan.
9. To decorate your cake, combine the melted dark chocolate with the non-dairy milk until you have a rich but fluid chocolate sauce. Add the milk slowly until you've reached the desired consistency. You may add more than the 4 tablespoons if needed as this will depend on the chocolate you use.
10. Place the cake on a serving platter, and pour the chocolate sauce over the cake a bit at a time, and tilt the cake carefully so that the sauce slightly drips down the sides.
11. If desired, decorate the top with some fresh berries, chopped walnuts or hazelnuts and enjoy!