Eggless London Chocolate Cake

Moist dark chocolate sponge · whipped salted caramel · silky ganache

Inspired by Edd Kimber's viral London cake (The Boy Who Bakes)

100% EGGLESS



SPONGE

220 g plain flour · 45 g Dutch cocoa · 220 g caster sugar · 1 tsp baking powder · 1 tsp baking soda · ½ tsp salt · 200 ml warm milk · 100 ml neutral oil · 80 g thick curd · 1 tbsp vinegar · 2 tsp vanilla · 100 ml hot water + 1 tsp instant coffee

SUGAR SYRUP

60 g sugar + 90 ml water

WHIPPED SALTED CARAMEL

150 g caster sugar · 100 ml cream, warm · 150 g soft butter · 50 g white chocolate · 1 tsp flaky sea salt

CHOCOLATE GANACHE

200 g dark chocolate 55–60% · 200 ml cream · 25 g butter

TO FINISH

Flaky sea salt + dark chocolate curls

Method

1. **Oven on:** 170°C (160°C fan). Line a 9×5 inch loaf tin with butter paper.
2. **Dry bowl:** whisk flour, cocoa, sugar, baking powder, soda and salt. No lumps.
3. **Wet jug:** whisk warm milk, oil, curd, vinegar and vanilla. Pour in and stir just until smooth. Do not over-mix.
4. **Coffee:** stir coffee into the hot water, pour in, stir once more. Thin batter is correct.
5. **Bake** 35–40 min. Skewer in the centre must come out clean. Do not open the oven before 30 min.
6. **Cool** 15 min in the tin, then fully on a rack. **Syrup:** boil sugar + water 1 min, cool.
7. **Caramel:** melt the sugar in a dry pan on medium heat. Do not stir — swirl the pan. Deep amber, off the heat. Add warm cream slowly, stir smooth. Add butter + white chocolate, then salt. Cool fully, chill 30 min, whip until fluffy.
8. **Ganache:** heat cream to a simmer, pour over chopped chocolate, wait 2 min, stir glossy, add butter.
9. **Build:** slice cold sponge into 3 layers, brush with syrup. Line the tin with cling film. Sponge, half the caramel, sponge, rest of the caramel, sponge. Chill 2 hours.
10. **Finish:** turn out, peel off the film, pour warm ganache over the top, scatter salt + curls. Chill 20 min. Serve at room temperature.

8–10 slices · Keeps 4–5 days in the fridge · @thecurlychef.co