



Icing Ideas – Truly Scrumptious Chocolate Cake

NB: Always check all products you are using to ensure they are free from allergens as per individual requirement e.g. with nut allergy you should ensure chocolate is completely nut free

Easy Chocolate Ganache

1 cup dark chocolate chips

1/3 cup cream

Melt in together in microwave on a medium setting. Stir after 40 seconds and continue melting in short bursts, stirring each time until just melted.

Easy Dairy Free Chocolate Ganache

1 cup dairy free chocolate chips

1/3 cup coconut oil

1 teaspoon vanilla extract

Melt in together in microwave on a medium setting. Stir after 40 seconds and continue melting in short bursts, stirring each time until just melted.

Easy Chocolate Icing

80 gm butter or 1/3 cup olive oil spread

¼ cup sifted cacao or cocoa powder

1 cup gluten free icing sugar

1 teaspoon vanilla extract

1 tablespoon milk

Beat ingredients together until smooth.

Dairy free, sugar free Chocolate Butter Icing

1/3 cup dairy free spread, softened (we used Nuttelex Olive Oil blend available at most supermarkets)

¼ cup sifted cacao or cocoa powder

¾ cup Natvia Icing Mix (available at Woolworths and Coles)

1 teaspoon vanilla extract

1 tablespoon rice milk

Place dairy free spread in a mixing bowl. Use an electric beater to beat for 2 minutes or until light and fluffy.

Gradually add Natvia icing mix and cacao powder and beat until pale and fluffy. Gradually add milk and beat until smooth.