

## Water Cake: a dairy-free, egg-free, magic cake



### Equipment

- Mixing Bowl
- Wooden Spoon
- Weighing Scales
- Cooling Rack
- 7" Springform cake tin with a loose base
- Baking paper
- Sieve
- Measuring spoons
- Spatula

### Ingredients

- 380 ml water
- 80 ml extra-virgin or vegetable olive oil
- 1 tsp vanilla extract or paste
- 370 grams all purpose flour
- 2 tsp baking powder
- 240 grams sugar
- 4 tbsp cocoa powder optional

### Method

- Preheat the oven to 180°C/360°F/Gas Mark 4, and arrange a baking tray onto the middle shelf.
- In a small bowl, mix the olive oil, water and vanilla, then set it aside until needed.
- In a large bowl sift the flour together with the baking powder, and mix well with a whisk. Add in the sugar and cocoa powder and mix well.
- Slowly pour the oil+water mix into the dry ingredients, and gently mix with a whisker until combined and lump-free. You can also add a pinch of sea salt to enhance the sweetness of the cake if you want.
- Spray with baking oil a 7-inch springform cake pan with loose base, although not necessary, I recommend placing a disk of parchment paper over the base. Pour in the cake batter and even the top using a spatula.
- Arrange the cake pan onto the middle rack and bake in the oven for about 40 minutes, then insert a toothpick in the middle of the cake. If it comes out dry, your cake is done, otherwise continue to bake for a further 5 minutes, then check again. Take the cake out from the oven and allow to cool completely before removing it from the pan.
- Dust generously with confectioner sugar if you like, and serve.