

# Vegan Chocolate Pudding Cake

Rich and creamy vegan chocolate pudding cake that's dairy-free and delicious. Ready in 35 minutes with simple ingredients for a guilt-free dessert.

15 min  
PREP

20 min  
COOK

35 min  
TOTAL

4  
SERVINGS

Medium  
DIFFICULTY

## Vegan Chocolate Pudding Cake

## Ingredients

- 2 cup coconut milk
- 5 cup water
- 3.5 oz brown sugar
- 1.5 oz cocoa powder
- 0.5 tsp salt
- 5 oz bitter chocolate

## Instructions

- 1 Prepare the base**

Heat 2 cups plant milk, 5 cups water, 3.5 oz sugar, and 0.5 tsp salt in a medium saucepan over medium heat (175°C/350°F). Stir occasionally until the sugar completely dissolves and the mixture is warm to the touch, about 4-5 minutes.
- 2** Whisk 1.5 oz cocoa powder with 4 tablespoons cold water in a small bowl until completely smooth and no lumps remain. The mixture should form a thick, glossy paste.
- 3 Combine mixtures**

Pour the cocoa paste into the warm milk mixture, whisking constantly to prevent lumps from forming. Continue heating over medium heat, stirring frequently, until the mixture is evenly colored and smooth, about 2-3 minutes.
- 4** Add 5 oz chopped chocolate to the saucepan and stir continuously until completely melted and incorporated, about 2-3 minutes. The mixture should be glossy and uniform in color.
- 5** Continue cooking while stirring frequently until the mixture comes to a gentle boil and thickens enough to coat the back of a spoon, about 3-4 minutes. Remove from heat immediately.
- 6 Cool and set**

Pour the pudding into 4 individual serving bowls or one large bowl. Press plastic wrap directly onto the surface of each pudding to prevent a skin from forming.
- 7** Cool to room temperature for 30 minutes, then refrigerate for 1-2 hours until completely set and chilled before serving. The pudding should be firm but creamy when ready.

## Tips

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Mix cocoa powder with a small amount of cold water first to create a smooth paste - this prevents lumps from forming in your pudding cake.

Use high-quality dark chocolate for the best flavor depth. Look for chocolate that's at least 60% cacao content.

Stir the mixture constantly while heating to prevent scorching and ensure smooth texture throughout.

For extra richness, substitute part of the plant milk with full-fat coconut milk from a can.

Taste the mixture before the final cooking stage and adjust sweetness as needed - different plant milks have varying natural sweetness levels.

Cover the surface of the pudding with plastic wrap while cooling to prevent a skin from forming on top.

Chill for at least 2 hours before serving for the best texture - overnight is even better for flavor development.

Serve with a pinch of sea salt on top to enhance the chocolate flavor and add sophisticated contrast.