Upside-down Vegan Chocolate Birthday Cake with Vegan Coconut Cream Ganache

After much stress and tears I think I have finally settled upon a vegan cake and vegan ganache that is both structurally sound and tasty. I tried coconut milk beverage, canned coconut milk, soy milk, and finally, coconut cream in two different varieties. I have also tried different ratios of nondairy milk to chocolate. I was sure that coconut cream would be the answer since it comes closest to the fat content of heavy cream. However the first can of coconut cream I bought was a Goya product which was labeled cream of coconut but honestly I'm not sure what relationship it has to coconut cream. It did not perform well at all with the chocolate. It acted more like an oil than anything else. So after some research I settled upon Thai Kitchen coconut cream which performed the way I expected a cream would.

I used a ratio of 2.5:1 chocolate to coconut cream. I used the coconut cream straight out of the can and I did not get rid of the coconut water. The ganache set up beautifully although it took a little bit longer than usual to get it to the right consistency for frosting.

The cake recipe for this vegan cake was out of the book, "Modern Vegan Baking" which I have used before. I like the flavors in this cookbook however the measurements seem to be off. Specifically for this recipe ("Fudgy Triple Chocolate Drip cake") I had to double the batch in order to get enough for two 8″ x 2″ cake pans. I also modified the recipe a little bit by using coffee instead of just plain hot water.
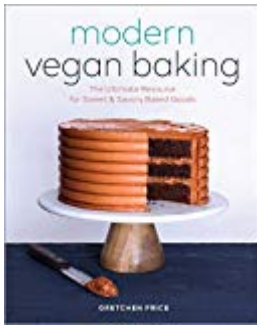
For the filling I mixed in some raspberry preserves with the ganache. I did not torte these cakes because I wasn't sure how stable they would be. I left them as 2-inch layers. I think that was ultimately a good decision.

Now let's get to the fun part which is the construction of this wacky cake. I got the idea for this cake design from this great [Online Cake Decorating Classes](#)">[Craftsy class, "Industry Secrets for the Savvy Decorator."](#) However DH constructed the stand for me and the idea to use a threaded rod instead of a wooden dowel was all him. Now I will say that it was a lot more wobbly than I expected (not the cake or the stand but the rod) because the threaded rod he used would bend a little bit but it was definitely not going to break. So the wobbliness just made a little bit more fun. I would advise however to do things a little bit differently than I did. I used an MDF board on the top part of the stand with half-inch foamcore hot glued to the MDF board and then my acrylic cake board hot glued to the foam core. The only thing that started to come apart a little bit was the acrylic cake board from the foam core because the hot glue started to crack apart but only after a 20 minute car ride. I should've thought better and used an MDF cake board or even a cardboard cake board on which to stack my cakes. Other than that the cake stand turned out beautifully.

So we started with a wooden base with a hole drilled in it and a nut buried in the bottom then a washer and another nut on the top.

The threaded rod went through the bottom 1/4-inch MDF board with another nut and washer on the bottom and on the top.

Cardboard or MDF cake board hot glued to a 1/4-inch or 1/2-inch foam core (to bury the washer) which is hot glued to the bottom 1/4-inch MDF board would be the best way to construct the top part of this stand.

Three 2-inch vegan chocolate mud cake layers with raspberry vegan ganache for filling.

The cake was covered with Satin Ice fondant tinted with Wilton golden yellow.

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