

VEGAN ONE BOWL CHOCOLATE CAKE FULL RECIPE

INGREDIENTS:

375 mL all-purpose flour
250 mL sugar
80 mL cocoa
5 mL baking powder
5 mL baking soda
1 mL salt
80 mL melted margarine
15 mL white vinegar
5 mL vanilla
175 mL coconut milk (Silk brand or other)
80 mL boiling water

METHOD:

1. Preheat, oven to (350° F); check to make sure oven racks are in the center of the oven; lightly grease and flour an 8 X 8 square cake pan.
2. In a medium bowl, stir together flour, sugar, cocoa, baking powder, and baking soda; mix well.
3. In another bowl, stir together melted margarine, vinegar, vanilla and coconut milk.
4. Add liquid ingredients to dry ingredients. Stir till blended. Add boiling water, stir till blended.
5. Pour into prepared cake pan. Bake for 25-30 minutes or until toothpick comes out clean.

Icing options:

1. Sprinkle 80 mL chocolate chips evenly over top of warm cake, spread when melted. Sift a bit of icing sugar over top if desired.
2. In a bowl over steaming water, warm some coconut milk or almond milk, add chocolate chips and stir till softened. This makes a smooth creamy glaze.
3. Beat 40 mL marg till soft. Add a mixture of 125 mL icing sugar and 30 mL cocoa, Beat it all together with a little bit of coconut milk. Spread on cake.