

VEGAN ONE BOWL CHOCOLATE CAKE MINI

INGREDIENTS:

185 mL all-purpose flour (125 + 60)
125 mL sugar
60 mL cocoa
2 mL baking powder
2 mL baking soda
0.5 mL salt
40 mL melted margarine
10 mL white vinegar
2 mL vanilla
80 mL coconut milk
50 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 or round cake pan.
2. In a medium bowl, stir together flour, sugar, cocoa, baking powder, baking soda and salt. 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 smooth.
5. Pour into prepared cake pan. Bake for 20-22 minutes or until toothpick comes out clean.

Icing options:

1. Sprinkle 125 mL chocolate chips evenly over top of warm cake, spread when melted. Sift a bit of icing sugar over top if desired. **OR**
2. In a small bowl blend together 40 mL of very soft marg and 30 mL of cocoa powder with a rubber spatula till smooth. Add 125 mL of icing sugar and 15 mL of coconut milk, beat till smooth. Spread on cake.