

DESSERT

Vegan Chocolate Cake with Mint Crumbles

INGREDIENTS:

- 1 cup unsweetened almond milk
- 1 tbsp apple cider vinegar
- 2 cups all-purpose flour
- 1 3/4 cups granulated sugar
- 3/4 cup cocoa powder
- 2 tsp baking powder
- 1 tsp salt
- 1/2 cup canola oil OR melted coconut oil
- 2/3 cup unsweetened applesauce
- 1 tbsp pure vanilla extract
- 1 cup boiling water

Chocolate Buttercream Icing:

- 1 cup cocoa powder
- 1 1/2 cups vegan butter, softened, baking sticks
- 4-5 cups powdered sugar
- 2 tsp pure vanilla extract
- 1/4-1/2 cup unsweetened almond milk

Topping:

- 1/2 cup crushed mint Oreo cookies, Nature's best brand



***MAKES 16 SERVINGS**

DIRECTIONS:

1. Preheat oven to 350 F and grease two 9-inch cake pans. I also line them with parchment rounds and lightly flour for easy removal of the cakes later.
2. Measure 1 cup unsweetened almond milk and add the tablespoon of vinegar to it. Stir slightly and set aside to curdle.
3. In a large bowl, add the flour, sugar, cocoa powder, baking powder, baking soda and salt. Whisk well to combine.
4. Now add the oil, applesauce, vanilla, and almond milk/vinegar mixture. Mix on medium speed with a hand mixer (or stand mixer with the paddle attachment) until well combined.
5. Lower the speed and carefully pour in the boiling water, continuing to mix into the cake batter until combined. The batter will seem very runny at this point; that is how it should be
6. Bake for 25 minutes for mini pan, large pan 30-35 minutes, or until a toothpick inserted in the center comes out clean. After 10 minutes of cooling in the pan, carefully remove the cakes from the pans and let cool completely before frosting.

Icing:

1. Add the cocoa powder to a large bowl & whisk well to remove any clumps.
2. Add the softened vegan butter and mix with a hand mixer until creamed and well combined. Add half of the powdered sugar and half of the almond milk and mix until combined. Add the rest of the powdered sugar and vanilla extract. Mix starting on low and turn to high. Mix until fluffy and combined.
3. If the frosting seems too dry, add more milk, a tablespoon or two at a time. If the frosting seems too wet and doesn't hold its shape, add more powdered sugar until it thickens up.
4. Frost the cake using an icing spatula.
5. Place mint Oreo cookie into a plastic sandwich bag and crush. Sprinkle on top of frosted cake and enjoy!

Vegan Chocolate Cake		
Nutrition Facts		
Serving Size: 1 x 16 serving		
Amount Per Serving		% Daily Value*
Calories	526.7 kcal	26 %
Total Fat	25.1 g	39 %
Saturated Fat	5.9 g	29 %
Trans Fat	0 g	
Cholesterol	0 mg	0 %
Sodium	390.6 mg	16 %
Total Carbohydrate	78.3 g	26 %
Dietary Fiber	4.1 g	17 %
Sugars	60.4 g	
Protein	3.5 g	7 %
Vitamin A	0 %	Vitamin C 0 %
Calcium	9 %	Iron 11 %
* Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.		
Full Info at cronometer.com		