



VEGAN CHOCOLATE CAKE

Decadent chocolate cake recipe that uses Plant Based Cooking Creme to omit eggs and butter to create a vegan-friendly dessert that's full of flavor.

Yield: 1 cake; approx. 12-15

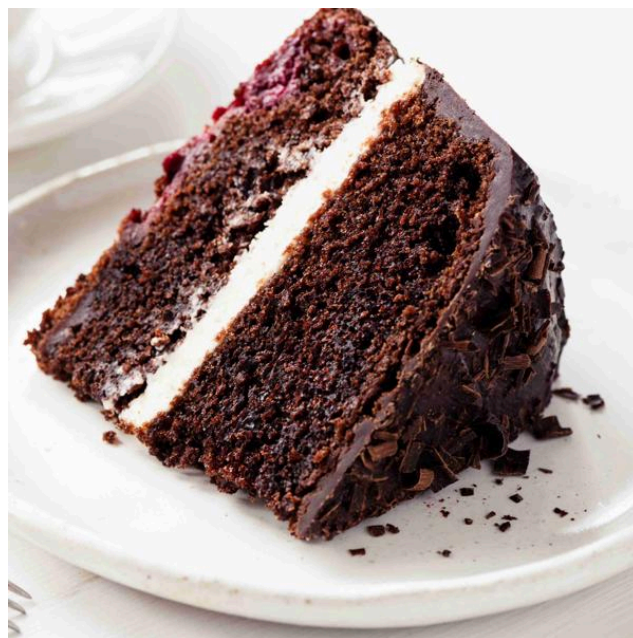
INGREDIENTS

1.5 C	All Purpose Flour
1 C	Granulated Sugar
1/2 C	Cocoa powder
1 tsp.	Baking soda
1/2 tsp.	Salt
1 tsp.	Vanilla
2 tsp.	White vinegar
1 C	RICH'S Culinary Solutions Plant Based Cooking Creme, 4 8-Lb Cartons (#06990)
1/2 C	Water

Your Choice of Frosting

DIRECTIONS

- 1 Sift together the dry ingredients in a medium bowl.
- 2 Mix together all of the liquid ingredients in a large bowl.
- 3 Gently combine the liquid and dry ingredients being careful not to overwork the batter.



- 4 Pour batter into a greased and floured 8" cake pan.
- 6 Cool and top with frosting of your choice.
- 5 Bake at 350°F for 20 minutes or until the cake springs back when touched lightly.