

Vegan White Cake

A HEALTHY, DELICIOUS, MEAT-FREE RECIPE



THE HUMANE SOCIETY
OF THE UNITED STATES

YIELD: ½ sheet pan

24 (2 inch) Servings

Ingredients	Qty	Measure
Cider vinegar	.6	Oz.
Soy milk	24	Oz.
All-purpose flour	18	Oz.
Sugar	16	Oz.
Baking powder	.6	Oz.
Baking soda	.2	Oz.
Salt	.2	Oz.
Vegetable oil	8	Oz.
Vanilla flavoring	.83	Oz.
***Please note the "." in the measurements--this is not an error		

HACCP - Standard Operating Procedure - Use hand washing procedures before starting recipe.

Preparation

1. Combine vinegar, soy milk, vegetable oil, vanilla and sugar together. Mix well.
2. In separate bowl combine flour, baking powder, baking soda and salt
3. Add liquid mixture to dry ingredients and beat for 3 minutes
4. Spray ½ sheet pan, bake on 325 degrees for 20-25 minutes

HACCP Critical Control Point: Heat to a temperature of 140°F for 15 seconds.

HACCP Critical Control Point: Hold at internal temperature of 135°F or above.

HACCP Critical Control Point: Reheat leftover produce to 165°F or higher; reheat product only once.

Serving Information

1 (2 inch) piece. Top with 2 oz. fresh strawberries and 1 oz. whipped cream or your favorite icing.

Nutrition Information

 *From USDA Nutrient Database

Calories: 363 Total Fat: 15g Saturated Fat: 1g Carbohydrate: 53g Protein: 5g Sodium: 365mg

Vitamin A: 32µg Vitamin C: 0 Calcium: 128mg Iron: 2g Folic Acid: 98 µg