

# Vanilla cake

A HEALTHY, DELICIOUS, MEAT-FREE RECIPE

**YIELD: 1 (9X13) or 3 (8 inch layers)**

Ingredients	Qty	Measure/Weight
Self-rising flour	14	Oz.
Sugar	12	Oz.
Cider vinegar	½	Oz.
Vegetable oil	6	Oz.
Almond milk	1.33	cup
Vanilla flavoring or extract	1	Tsp.

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

## Preparation

1. Combine sugar, vinegar, vegetable oil, almond milk and vanilla and mix well.
2. Stir in flour, mix for 2-3 minutes.
3. Bake 350 degrees for 15-20 minutes or until a toothpick inserted comes out clean.

## Serving Information

1 slice

## Nutrition Information

\*From USDA Nutrient Database

Calories: 185 Total Fat: 7g Saturated Fat: 1g Carbohydrate: 29g Protein: 2g Sodium: 224mg  
Vitamin A: 8µg Vitamin C: 1mg Calcium: 82mg Iron: 1mg Folic Acid: 56µg