

Chocolate Cake

A HEALTHY, DELICIOUS, MEAT-FREE RECIPE

Yield: (1) 8" 3 layer cake or 30 cupcakes

Ingredients	Quantity	Measure
Sugar, granulated	14	oz.
Vegetable Oil	4	oz.
Just Mayo, Plant-Based mayonnaise	6	oz.
All-Purpose Flour	12	oz.
Cocoa Powder (not Dutch)	1.31	oz.
Baking Soda	1	tsp.
Salt	½	tsp.
Water, hot	12	oz.
White Vinegar	1	tsp.
Chocolate Buttercream Icing		
Smart balance, Non-Dairy Margarine	12	oz.
Cocoa powder	1	cup
Karo Syrup, corn syrup	8	tbsp.
Sugar, powdered	2	lbs.
Almond milk (add to above 1 tsp. at a time)	2 (+)	tbsp.

Preparation

1. Mix flour, cocoa powder, baking soda and salt (set aside).
 2. Blend sugar, vegetable oil, Just Mayo until creamy.
 3. Add dry ingredients start beating and add hot water and beat 2-3 minutes.
 4. Add vinegar and beat for another 1-2 minutes.
 5. Bake 350 degree for 20 minutes, test for springy when touched in center or use toothpick.
- Use 9X13 pan or 3 eight" rounds or thirty cupcakes.

Icing

1. Mix smart balance, cocoa powder and Karo syrup until paste.
2. Add all of powdered sugar, slowly mix on low speed.
3. Add almond 1 tsp. at a time until creamy. (Be careful not to make it too soft).

Serving Suggestion

3 oz. piece, garnish with fresh raspberries.

Nutrition Information

*From USDA Nutrient Database

Calories: 390 Total Fat: 18g Saturated Fat: 3.5g Carbohydrate: 56g Protein: 2g Sodium: 215mg
Vitamin A: 1µg Vitamin C: 0mg Calcium: 9mg Iron: 0mg Folate: 34µg

