

Classic Vegan Chocolate Cake



4.8 from 19 reviews

Prep Time: 15 mins Cook Time: 30 mins Yield: 10 Category: Dessert, Baking
Method: Bake Cuisines: Vegan



DESCRIPTION

Ultra rich and decadent vegan chocolate cake that is also so simple and easy to make! Moist, mega chocolatey and as totally divine as a chocolate cake can be!

Excellent / moist

INGREDIENTS

For the Vegan Chocolate Cake:

- 1 and 1/2 cups (190g) All-Purpose Flour *1/2 cup Almond Flour*
- 1/2 cup (42g) Cocoa Powder (Unsweetened)
- 1 cup (200g) White Sugar *- less*
- 1 tsp Baking Soda
- 1/2 tsp Salt
- 1 cup (240ml) Soy Milk (or Almond Milk)*
- 2 tsp Vanilla Extract
- 1/3 cup (80ml) Extra Virgin Olive Oil*
- 1 Tbsp White Vinegar (or Apple Cider Vinegar)
- 1 Flax Egg* - or 3 T, Applesauce - yes

For the Chocolate Frosting:

- 3 and 3/4 cups (450g) Powdered Sugar
- 4 Tbsp Cocoa Powder (Unsweetened)
- 3 Tbsp (45g) Vegan Butter
- 1 tsp Vanilla Extract
- 5 Tbsp Soy Milk (or Almond Milk)*

For Decoration:

- Vegan Chocolate (Melted)
- Vegan Chocolate Chips

INSTRUCTIONS

- 1 Preheat your oven to 350°F (180°C). Spray two 7-inch cake pans with non-stick spray (or grease them with coconut oil) and then line the bottoms with circles of parchment paper. Set aside. *Can use 8"*
- 2 Sift the flour and cocoa powder into a mixing bowl.
- 3 Add the sugar, baking soda and salt.
- 4 Prepare your flax egg by mixing one tablespoon of flaxseed meal with 3 tablespoons of hot water and leave to sit for a minute or so to become gloopy.
- 5 Add your soy milk (or other non-dairy milk), vanilla extract, oil, vinegar and flax egg to the mixing bowl.
- 6 Whisk with a hand whisk until well combined, but be careful not to overmix, just mix until large lumps are gone, small