

MSU Bakers Vegan Chocolate Cake

Makes: One 8" x 8" Cake

Ingredients and Instructions:

Bread Flour: 5.75 oz.

Sugar: 6.5 oz.

Cocoa Powder: 1.25 oz.

Baking Soda: 1.25 oz.

Iodized Salt: 1 tsp.

Step 1: In a mixing bowl, mix flour, sugar, cocoa powder, baking soda, and salt until well incorporated.

Hot Water: 6.5 oz.

Instant Folgers Coffee: 1 tsp.

Step 2: Make coffee using hot water and instant coffee.

Vanilla: $\frac{3}{4}$ tsp.

Vegetable Oil: 2 oz.

White Vinegar: $\frac{3}{4}$ tsp.

Step 3: Now add the coffee, vanilla, oil, and vinegar. Mix until well incorporated.

Step 4: Pour the cake batter into a greased 8" x 8" pan.

Step 5: Bake at 350°F for 30-35 minutes. It will appear underbaked, and this is easy to bake for too long.

Step 6: Make the glaze/icing.

½ cup sugar

4 Tbsp. margarine or vegan butter substitute

2 Tbsp. soy milk

2 Tbsp. cocoa powder

2 tsp. vanilla extract

- In a small saucepan, bring the sugar, margarine, soy milk and cocoa powder to a boil, stirring frequently.
- Simmer for 2 minutes.
- Remove from heat and stir an additional 5 minutes.
- Stir in the vanilla extract.

Step 7: Place a full scoop of chocolate icing onto the cake. Spread evenly over the cake.