

Kat's Vegan cake with variations

The vanilla sandwich is really the base recipe:

Oven Mark 4, 180C
2 sandwich tins, greased & lined

Ingredients:

1 3/4 cup flour
1 cup sugar
1/2 tsp salt
1 tsp baking powder
1/3 cup veg oil
1 cup warm water
1 tsp of vanilla extract
1 tsp of cider vinegar or lemon juice



Method: Mix dry ingredients thoroughly. Mix wet ingredients and add. Do not over mix. Pour into tins and bake until cooked through – 20 - 25 minutes should do. Sandwich with jam and either vanilla "butter" icing made with dairy free spread (vitalite, Pure, shops own brand) or Oatly crème fraiche

Then vary at will!

For coffee cake:

Change 1 cup warm water for 1 cup of strong coffee
Ice with coffee "glaze" made with 1cup icing sugar and approx 1 tbsp of strong coffee added gradually

For chocolate cake:

Change 1/2 cup flour for 1/2 cup cocoa powder

For chocolate fudge salted caramel pumpkin cake:

Change 1/2 cup flour for 1/2 cup cocoa powder (as above)
Change 1cup warm water for 1 cup pumpkin puree (steam fresh pumpkin flesh then whizz in a blender with a little of the water)
Use a 50/50 mix of caster and muscovado sugar
Use 1 tsp rather the 1/2 tsp salt
Add 1 tsp of salted caramel flavour

Fill the middle with caramel "butter cream"

Approx 4 tbsp of icing sugar
1 tbsp dairy free spread
1 tsp salted caramel flavour

Glaze the outside with dark choc glaze

Approx 4 tbsp icing sugar
Equal amount of cocoa powder
Gradually add warm water until the consistency of thick, choc sauce (because it is!)