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SPARKLE HEART Emoji Cake

By Robin Means

Vegan organic chocolate cake with cherry vanilla frosting and white chocolate sparkles.

This recipe makes 4 small heart emoji cakes.
Serves 8-12 people.







Sparkle Heart Em👉ji Cake

Serves 8-12

Cake Ingredients:

- 1 cup soymilk
- 1 tablespoon apple cider vinegar (or substitute white vinegar)
- 1 ¼ cups unbleached white flour
- ⅓ cup cocoa powder
- ¾ teaspoon baking soda
- ½ teaspoon baking powder
- ⅓ cup sunflower oil
- ¾ cup sugar
- 1 teaspoon vanilla extract

Cake Directions:

1. Preheat the oven to 350°.
2. Lightly oil 4 mini springform pans (wilton sells them in packs of 3, so I used a ceramic heart cake pan for my 4th cake).
3. Combine vinegar and soymilk, mix, and let sit. In another bowl, sift the 1 ¼ cups flour, ⅓ cup cocoa, ¾ teaspoon baking soda, and ½ teaspoon baking powder.
4. Add ⅓ cup oil, ¾ cup sugar, and 1 teaspoon vanilla to the soymilk mixture, stirring well between each addition. Add dry ingredients to wet and mix until smooth (try not to overmix).
5. Fill the cake pans about ⅔ full.
6. Bake for 33-35 minutes, until when you insert a toothpick into the center of one, it comes out clean.

Frosting Ingredients:

- ⅓ cup organic earth balance or Miyoko's butter
- ⅓ cup organic palm shortening
- 1 ½ teaspoon vanilla extract
- 3 cups organic powdered sugar
- ½ cup frozen cherries
- Pink food coloring (optional)

Frosting Directions:

1. Simmer the cherries over medium heat until they're no longer frozen.
2. Blend the cherries using a handheld blender or a stand blender.
3. Strain the blended cherries through a sifter.
4. Whisk the butter, palm shortening, and vanilla using a handheld mixer or stand mixer with the whisk attachment.
5. Add the cherry juice that made it through the sifter and whisk again.
6. Sift in powdered sugar, one cup at a time, adding a tiny splash of nondairy milk if it gets too thick.
7. Add the pink food coloring if you want to make the pink color brighter. The pink color from the cherry juice is nice too, so you can just leave it that way as well.
8. Frost all the cakes (only when completely cooled) with a thin layer of frosting using an offset spatula (or just a butter knife if you don't have one).
9. Chill the cakes until the crumb layer hardens to the touch.
10. Frost each cake again with a second layer of frosting.

Cake Decorations:

- Melt 1/3 cup vegan white chocolate with a teaspoon of coconut oil.
- Add yellow food coloring or turmeric. I used color kitchen because it's all-natural, but doesn't taste like turmeric.
- Pipe sparkles onto parchment paper or spread a thin layer of the white chocolate onto the parchment paper and use a toothpick to trace the shape of the sparkles.
- Place the sparkles on the cake.



ABOUT THE AUTHOR

Robin Means began her kawaii vegan lifestyle 18 years ago when she learned about the abuse that animals endure in factory farms. The Vegan Dollhouse is powered by her love for animals, cute things, and lolita style. Living in the San Francisco bay area, she spends her time petting cute dogs, podcasting, organizing vegan events, and making cute food, clothes, and decorations for her vegan dollhouse.

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