

ONE BITE

AN MAGAZINE

Special Edition:
*One Bite Vegan Food
Blogger Awards*

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**Meet our 2019
Overall Winner:**
*Sam from 'It Doesn't
Taste Like Chicken'*

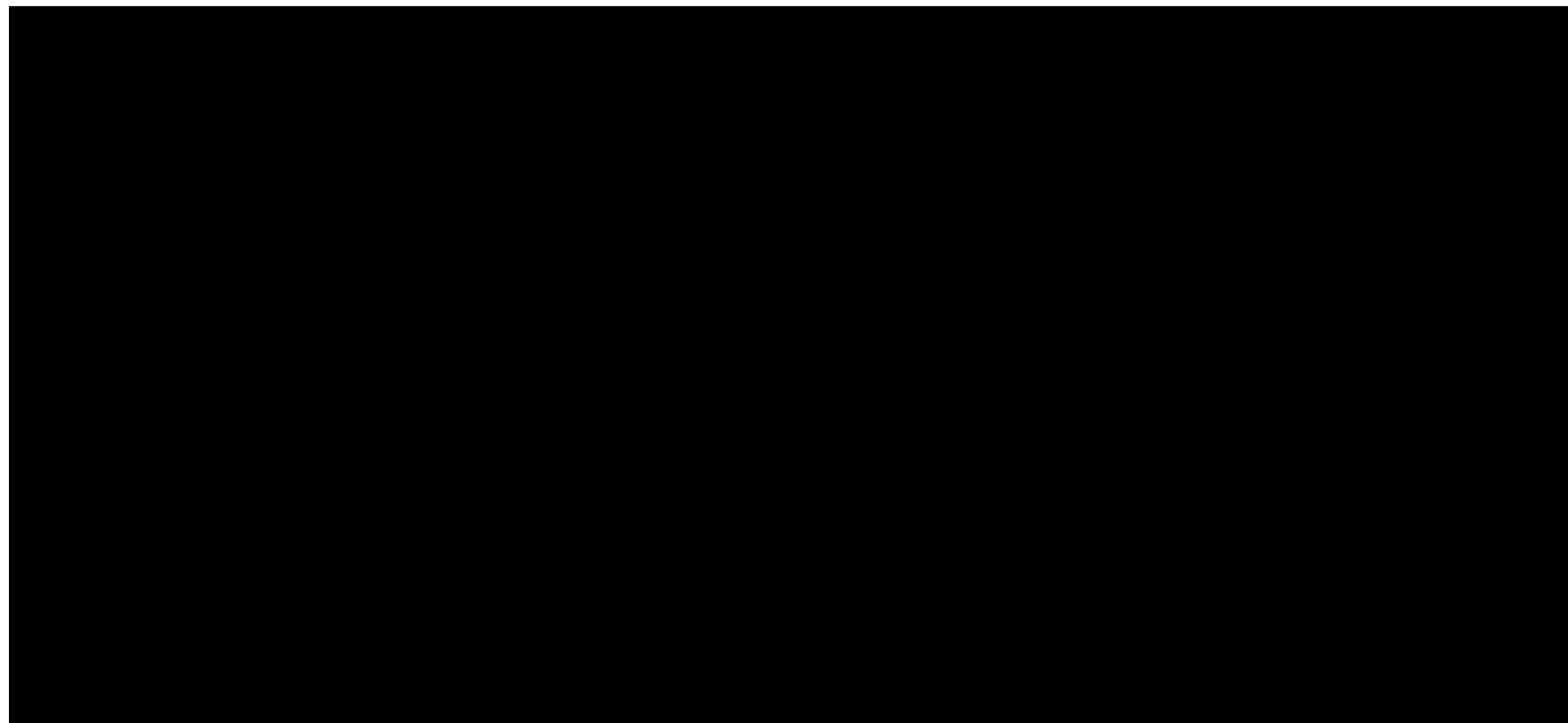
**Vegan Eating in
LA, California**

Win a copy of
**Heavenly Vegan
Dals and Curries**

**Vegan Ice Cream &
Popsicle Recipes**

Dairy Free Chocolate Cake

By Larisha Campbell



Servings: 16 slices

Ingredients

Dry Ingredients

- 1 1/2 cups flour (use gluten free if needed)
- 1 1/2 cups cake flour (use gluten free if needed)
- 1 1/2 cups unsweetened cocoa powder
- 1 1/4 cups vegan sugar
- 1 tbsp baking soda
- 1 1/2 tsp baking powder
- 1/2 tsp salt

Wet Ingredients

- 1 tbsp white vinegar
- 2 3/4 cups unsweetened almond milk, divided
- 1 cup applesauce
- 1 1/4 cup maple syrup
- 1 tbsp apple cider vinegar



- 1 tbsp vanilla extract
- 3/4 cup coconut oil (+ more for greasing pans)

Optional Ingredients

- [dairy free chocolate frosting recipe](#)
- chocolate syrup
- chocolate shavings

Instructions

1. Grease three 9 inch pans with coconut oil very generously on bottom and sides of pan. Set aside.
2. Add all 7 dry ingredients into a sifter and sift into a medium sized bowl. Set aside.
3. Inside a one cup measuring cup, add the 1 tbsp white vinegar. Fill the remaining measuring cup with almond milk until you get to the top of the measuring cup. Let sit for 10 minutes (this makes almond buttermilk).
4. In a large bowl, add the applesauce, maple syrup, apple cider vinegar, vanilla, and curdled almond milk after it has set for 10 minutes. Beat on low speed just until combined.
5. In a small saucepan, add the remaining 1 3/4 cup almond milk and coconut oil to a small saucepan. Bring to a boil.

6. While waiting for the almond milk mixture to boil, in 4 parts, mix in the dry ingredients to wet ingredients on low speed. Just until blended. DO NOT OVER MIX.

7. Once boiling, remove almond mix mixture from heat and pour into chocolate cake bowl. Using a spatula, fold in just until combined, scraping down any mixture if needed.

8. Let bowl sit for 5 minutes.

9. While waiting, preheat oven to 350 degrees F.

10. Evenly spread among the pans.

11. Bake in oven 28-32 minutes or until toothpick inserted comes out clean.

12. Remove from oven and place on a cooling rack. Once cool to touch, carefully remove and place on wax paper.

13. Let cool completely. Do not rush this part.

14. Frost the cake one layer at a time.

15. Add any optional toppings – some ideas would be chocolate shavings, fresh berries, coconut flakes, or chopped nuts like walnuts or peanuts.



About the author...

Andrew and Larisha are an award-winning photographer and writer team, living in New Jersey with their two beautiful daughters. They met in college in 2005 at West Virginia University, started dating in 2009, and moved to Jersey together in 2010. At [makeitdairyfree.com](#) their goal is to help others find everything they need in one place. Whether that's a recipe, a menu of dairy free options at their favorite restaurants, or resources in how to make the transition easier.

[Check out their website.](#)

