

# ONE BITE

AN MAGAZINE

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Blogger Awards*

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# Vegan Vanilla Cake with Blackberry Whipped Cream

By Sara Grandominico

Makes 1 single layer cake

## Ingredients

### Vanilla Cake

- 1 1/2 cups almond flour
- 1 1/2 cups coconut flour
- 1 cup date sugar
- 2 flax eggs – 2 tbsp ground flaxseed in a bowl with 6 tbsp water, set in the fridge for 20 minutes
- 1 tbsp vanilla extract
- 1 cup unsweetened applesauce
- 1 cup non-dairy milk – I used unsweetened almond milk

### Blackberry Whipped Cream

- 1 can unsweetened coconut cream, refrigerated overnight
- 5 blackberries
- **Optional:** more blackberries to decorate

## Instructions

1. Preheat the oven to 350 degrees.
2. In a large bowl, mix the almond and coconut flour, breaking up any clumps with a fork.
3. Mix in the date sugar, again using a fork to break up any small clumps to make sure everything is evenly incorporated.
4. Add the flax eggs, applesauce, and non-dairy milk, and stir to combine into a thick batter.



5. Pour the batter into a non-stick circular cake pan and bake for 45 minutes.

6. Once the cake is done baking, let it cool in the pan for at least 30 minutes before turning it out to cool completely. The cake is VERY delicate and will break apart if you turn it out too early! Also when cutting slices, be aware that the cake is delicate and will crumble if handled too roughly. Use gentle hands!

7. To make the whipped cream, open the can of coconut cream and carefully scoop the solidified portion out into a bowl.

8. Add the blackberries to the coconut cream and whip with a hand mixer until light and fluffy (mine took about 4 minutes). If you don't want the texture from the little seeds in the blackberries in the whipped cream, you could just leave them out, make a plain whipped cream, and use whole blackberries on top.
9. Decorate the cake however you'd like, then top with more blackberries.
10. Store leftovers in the refrigerator.



## About the author...

I'm a health and fitness nut, currently living in the Detroit area of Michigan (but as Ohio State alumni, we're buckeyes at heart!) with my husband Joe and our two dogs, Rumor and Tyson. I adopted a completely vegan diet in January 2015 purely with the goal to be healthier, and it was one of the best decisions I've ever made. While health was definitely my motivation to start, I've since learned a lot about the ethical and environmental impacts of animal agriculture, and I will stay vegan forever for the animals.



I love to share recipes that are twists on my favorite childhood treats, made using healthy, wholesome ingredients that I feel good about putting into my body.

[Check out her website.](#)