

# 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**



**Featured:**

***Let them eat cake!***

Vegan Raspberry Cream Cake

Vegan Funfetti Bunny Cake

Unicorn Bread

Vegan Vanilla Cake with Blackberry Whipped Cream

No Bake Oreo Cheesecake

Vegan Cardamom & Spinach Celebration Cake

Vegan Coconut Macadamia Carrot Cake with White

Chocolate Frosting

The Best Dairy Free Chocolate Cake



# *Let Them Eat Cake!*

Baking without eggs, milk, butter and cream? Yes, us vegans can have our cake and eat it too! And just to prove it, here's a collection of wonderful cake recipes that are perfect for any special occasion. So whether it's an anniversary, birthday or a get-well cake, celebrate in vegan style with one of these showstoppers!

## Vegan Raspberry Cream Cake

By Kristina Bezenšek

### Ingredients

- 1 1/2 cups flour
- 1/3 cup cacao powder
- 1 tsp baking powder
- 1/2 tsp salt
- 3/4 cup sugar
- 1/2 cup oil
- 1 cup soy milk
- 2 tsp vinegar
- 300 grams raspberries (frozen)
- 100 grams sugar
- 1 tsp agar agar (about 5 grams)
- 600mls full-fat coconut whipping cream
- fresh fruit for topping (raspberries, blackberries, blueberries)







### Instructions

1. Preheat fan oven to 160°C / 320°F (regular oven to 180°C/356°F). Grease a round cake baking tin (diameter about 20 cm/8 inch).
2. In a bowl, mix together the dry ingredients: flour, cacao powder, baking powder, salt and sugar. In a separate bowl, mix oil and soy milk. Add wet ingredients to dry ingredients and mix well to combine. Add vinegar and stir in quickly, then immediately pour batter into the baking tin and place in preheated oven. Bake about 45-50 minutes. Test when your sponge cake is ready with a toothpick.
3. Remove sponge cake from oven and set aside to cool completely. Once cooled, slice the sponge cake into two layers. If you have leftover sponge cake, set it aside. I actually cut my sponge cake into 4 thin layers and ended up using only 2.
4. Place raspberries and 100 grams sugar into a pan and heat on low. Cook while constantly stirring for about 20 minutes, or until the raspberries have dissolved and the sauce thickens. Run the sauce through a strainer to remove seeds and cool down. Add agar agar, mix well, then return to the pan and bring to a boil. Let it boil for about a minute, then remove from stove and cool down.
5. Whip coconut cream until fluffy and firm. Slowly add the coconut cream to the raspberry and agar agar mix, stirring well.
6. Start assembling your cake: Place a sponge cake layer in a cake mold with removable sides and soak with a few spoons of water and sugar mixture or raspberry juice. Add a few scoops of raspberry cream and smooth it out. Place in fridge for a couple of minutes to firm the layers. Then, carefully add another sponge cake layer on top, soak it, and add more raspberry cream. Even the layers, and place in fridge to firm for at least two hours or overnight.
7. Once your cake is chilled and firm, remove the sides of the cake tin carefully and place your cake on a cake stand. Decorate with fresh berries and roses and dust with powdered sugar. Serve.
8. If you have leftover cream and sponge cake, tear up sponge cake into chunks, and place into glasses or jar. Soak, then add cream on top. Cover the jars with cling film and place in fridge to firm.



## About the author...

Vibrant Plate Food Blog is created by Kristina and Mitja. Together they do the cooking, photographing and blogging about easy, delicious and healthy day-to-day meals. They are two food lovers and travel enthusiasts from the tiny country of Slovenia, EU. Last year they were joined in the kitchen by their rescue cat Gingi.

[Check out her website.](#)

