

## RECIPE

# Vegan Vanilla Cake



## Frosting

- 2 cups icing sugar (500 ml)
- 1 ½ Tbsp vegan margarine (22ml)
- 2 Tbsp soy milk (30 ml)
- 1 tsp vanilla (5 ml)

1. Mix together icing sugar, vegan margarine, vanilla and soy milk. Beat until smooth and creamy.

\*If your frosting is a little thin, add more icing sugar.

## Ingredients

- ¾ cup + 3 Tbsp all purpose flour (220 ml)
- ½ cup sugar (125ml)
- ½ tsp baking soda (2 ml)
- ¼ tsp salt (1 ml)
- ½ cup soy milk (125 ml)
- 1 tsp vanilla (5 ml)
- 2 Tbsp + 2 tsp apple cider vinegar (40 ml)
- 2 Tbsp + 2 tsp olive oil (40 ml)

## Preparation

1. **Preheat oven to 350°F.**
2. Sift flour into a mixing bowl. Add sugar, baking soda and salt and mix together.
3. **Add soy milk, vanilla, olive oil and vinegar and whisk in.**
4. **Grease a round cake tin with cooking spray. Pour into pan. Bake 30 minutes.**
5. Remove from pan and place on a cooling rack until completely cool.
6. Frost.

## Tips

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