

# CHOCOLATE CAKE (Vegan)

(Makes about 14 cupcakes)

Preheat oven to 350 degrees. Spray 2 round layer pans, 8" x 1-1/2", with oil and flour them; or prepare 14 cupcake liners.	
2/3 cup soy milk 1 teaspoon apple cider vinegar	Mix together in a glass cup, set aside.
1/2 cup canola or coconut oil 2 teaspoons vanilla 1-1/2 cups organic sugar 1 cup applesauce	Beat these ingredients together for 2 minutes
2 cups white whole wheat flour 2/3 cup unsweetened cocoa powder 1 teaspoon baking soda 1 1/2 teaspoons baking powder 1 teaspoon salt 1 Tbsp. decaf espresso beans--ground 1 Tablespoon Ener-G egg replacer	Add to ingredients above alternating adding the soured soy milk.  Beat for 3 minutes, scraping bowl frequently.

Pour into prepared pans.

Bake for 30 to 35 minutes at 350 degrees (about 20-22 minutes for cupcakes), or until wooden toothpick inserted in center of cake comes out clean. Remove from oven and let cool in pans for 5 minutes. Remove from pans and cool on cake rack until cold. Frost as desired.

Adapted from <http://www.vrg.org/recipes/vegancakes.htm>

## Frosting 1

1/2 cup coconut oil  
2 cups cocoa powder  
1 cup confectioner sugar  
1/4 teaspoon salt  
14 oz seedless raspberry jam

## Frosting 2

6 Tbsp Earth Balance  
1 1/2 cups cocoa powder  
1 lb. confectioner's sugar  
3 teaspoons vanilla  
1-6 teaspoons brewed decaf espresso or soy milk to the right consistency.

[See more vegan recipes at truthaboutnursing.org/vegan](http://truthaboutnursing.org/vegan)