

# Vegan Orange Cake

1 cup organic granulated sugar	2 2/3 cups white whole wheat flour
1/2 cup applesauce	2 teaspoons baking powder
1/2 cup canola oil (always store canola oil in the fridge to keep it fresh)	1 teaspoon baking soda
1 cup orange juice concentrate (organic, no corn syrup)	1/2 teaspoon salt
3/4 cup soy milk	2 Tbsp. egg replacer
	1 tablespoon grated orange zest

Preheat oven to 350°F (175°C).

Grease and flour two 8-inch round cake pans; set aside.

Combine soy milk and orange juice in a glass measure; set aside.

In a large mixing bowl using an electric mixer at medium speed, cream the applesauce, oil and sugar until light and fluffy. Add orange peel and mix well.

In a medium bowl, whisk together the flour, baking powder, baking soda and salt; set aside. Add the flour mixture alternately with the juice, beginning and ending with the flour mixture. Pour batter evenly into the prepared cake pans.

Bake for about 25 to 30 minutes (18 min. for cupcakes, 12 min. for mini cupcakes) or until tested done when pressed lightly in the center and cake springs back. Cool cakes in pans for 5 minutes on wire rack, then remove from pans.

Makes 10 to 12 servings.

## Orange Buttercream Frosting

6 tablespoons Earth Balance margarine	Pinch of salt
1 lb. sifted organic powdered sugar	2-3 Tbsp. orange juice concentrate to desired consistency
1 tablespoon grated orange zest	

In small deep bowl, cream margarine, powdered sugar, orange rind, salt and enough orange juice concentrate until desired spreading consistency. Spread onto the sides and top of cake. If it too thick, add more orange juice concentrate to desired consistency.

## Lemon Cake and Frosting

You can also make this cake lemon flavored, using lemonade concentrate. For the frosting, you can use just plain lemon juice, since it needs no more sugar from the lemonade concentrate, but you can go either way

[More vegan recipes at www.truthaboutnursing.org/action/vegan\\_recipes.html](http://www.truthaboutnursing.org/action/vegan_recipes.html)