



Vegan Funny Bones Recipe

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Ingredients

For the Chocolate Cakes:

- 1 cup all-purpose flour
- $\frac{1}{3}$ cup cocoa powder (unsweetened)
- 1 tsp baking soda
- $\frac{1}{2}$ tsp baking powder
- $\frac{1}{4}$ tsp salt
- $\frac{3}{4}$ cup sugar
- 1 cup unsweetened non-dairy milk (soy or oat for richness)
- $\frac{1}{3}$ cup neutral oil (canola, sunflower, or melted coconut)
- 2 tsp apple cider vinegar (for lift)
- 2 tsp vanilla extract

For the Peanut Butter Filling:

- $\frac{1}{2}$ cup creamy natural peanut butter
- $\frac{1}{4}$ cup vegan butter (softened)
- 1 cup powdered sugar (sifted)
- 2–3 tbsp non-dairy milk (adjust for smooth spreadable texture)
- Pinch of salt (if PB is unsalted)

For the Chocolate Coating:

- 1 $\frac{1}{2}$ cups dairy-free chocolate chips (semi-sweet or dark)
- 2 tbsp coconut oil (for shine + smooth coating)

Instructions

1. Make the Chocolate Cakes

1. Preheat oven to **350°F (175°C)**. Grease and line a **jelly roll pan (10x15 inch)** or similar baking sheet.

2. In a large bowl, whisk together **flour, cocoa, baking soda, baking powder, salt, and sugar**.
3. In another bowl, whisk **milk, oil, vinegar, and vanilla**.
4. Mix wet into dry until just smooth.
5. Spread batter evenly in pan. Bake **15–18 minutes**, until a toothpick comes out clean.
6. Let cool completely.

2. Make the Peanut Butter Filling

1. Beat together **peanut butter and vegan butter** until creamy.
2. Add **powdered sugar** gradually, then mix in non-dairy milk until fluffy and spreadable.




3. Assemble the Funny Bones

1. Once cake is cool, cut into rectangles (about 1x3 inches).
2. Slice each rectangle in half horizontally.
3. Spread or pipe a generous layer of **peanut butter filling** on the bottom half, then sandwich with the top half.

4. Coat with Chocolate

1. Melt **chocolate chips + coconut oil** until smooth.
2. Dip each cake into chocolate or spoon chocolate over to cover completely.
3. Place on parchment paper and refrigerate until set.

Tips & Variations

-  For extra indulgence, use **oat milk** in the cake for a richer crumb.
-  Add a swirl of melted chocolate into the peanut butter filling for a Reese's-style vibe.
-  Try almond butter or sunflower seed butter if you want nut-free alternatives.