CAROB CHOCOLATE CAKE (VEGAN)

INGREDIENTS

3 Cups Plain Flour

2/3 cup carob powder (or do 1/3 cup carob & 1/3 cup cocoa)

2 tsp baking powder

2 tbs apple cider vinegar

2 cups non-dairy milk, room temp

(If not vegan use milk)

2/3 cup coconut oil melted

2 tsp vanilla essence

1 ¾ cup cane sugar

SHOPPING LIST

Plain flour

Carob powder or cocoa or both

Baking powder

Apple cider vinegar

Non-dairy milk (almond)

Coconut oil

Vanilla essence

Cane sugar

Jam if filling

Cinnamon to top or icing sugar

METHOD

1. Preheat oven to 180 degrees
2. In a jug or small bowl add vinegar to milk and sit aside for 5 minutes
3. Grease your pan with coconut oil and then line base with baking paper
4. In a large bowl combine flour, carob and baking powder
5. Using your milk mixture when ready place in a new bowl with the coconut oil, vanilla and the sugar.
6. Add the liquid mixture in three parts to the dry mixture, each time combining prior to next batch of liquid being added.
7. Don't mix it too much, just till combined
8. Place mixture into cake pan and cook for 20-25 minutes or until skewer comes out clean.
9. Cool for 10 minutes
10. To sweeten add a jam center or sprinkle with cinnamon and sugar
11. Sit in the fridge for at least one hour prior to serving