



THE J.M. SMUCKER Co

Vegan Chocolate Cake with Icing

Prep Time Cook Time Serves Difficulty

20 mins 1 hr 5 mins 12 N/A

Ingredients

- **Cake:**
- 2 3/4 cups Robin Hood® Best for Cake and Pastry Flour

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- 2 1/4 cups sugar
- 1 cup cocoa powder
- 1 tsp baking powder
- 1/2 tsp baking soda
- 1/2 tsp salt
- 2/3 cup Canola or Vegetable Oil
- 1 tbsp vanilla
- 2 tbsp apple cider vinegar
- 2 2/3 cups unsweetened vegan milk
- **Chocolate Icing:**
- 1/2 cup All Vegetable Shortening
- 1/2 cup Cocoa
- 2 cups icing sugar, plus additional if necessary
- 1/4 cup unsweetened vegan milk

Directions

Step 2:

Preheat oven to 350°F (180°C). Grease a 10 cup (2.5 L) Bundt pan.

Step 3:

Combine dry ingredients in large bowl of electric mixer. Add liquid ingredients and mix until just combined. Pour into prepared pan. Bake in preheated oven 60-65 minutes or until toothpick inserted in centre comes out clean. Cool on wire rack for 10 minutes, then remove from pan. Cool.

Step 5:

Beat ingredients together in electric mixer on low speed until incorporated and then on high, adding additional icing sugar if necessary to achieve desired consistency. Spread on cooled cake.

Images

