



Gluten-Free Mocha Cake with Vegan Coffee Buttercream



Gluten Free



Dairy Free



Popular



Low Fod Map

READY IN



60 min.

SERVINGS



12

CALORIES



763 kcal

DESSERT

Ingredients

- ☐ 2 teaspoons double-acting baking powder
- ☐ 1 teaspoon baking soda
- ☐ 2 cups cane sugar organic
- ☐ 0.7 cup mild flavor oil (such as sunflower seed, grapeseed, or canola)
- ☐ 1 cup cocoa powder
- ☐ 1 cup coconut milk beverage unsweetened (such as So Delicious Dairy Free)
- ☐ 0.5 cup dairy-free margarine softened (such as Earth Balance Soy-Free)

- ☐ 0.5 cup dairy-free coffee creamer (such as So Delicious Dairy Free Coconut Creamer)
- ☐ 2 cups dairy-free chocolate chips
- ☐ 2.5 cups flour blend gluten-free homemade (see Sarah's blend)
- ☐ 1 tablespoon coffee granules instant
- ☐ 12 servings candy pearls
- ☐ 3 cups powdered sugar organic sifted
- ☐ 1 teaspoon sea salt
- ☐ 0.3 cup non-hydrogenated shortening organic
- ☐ 1 teaspoon vanilla extract pure
- ☐ 1 tablespoon warm water
- ☐ 2 tablespoons vinegar white

Equipment

- ☐ bowl
- ☐ baking paper
- ☐ oven
- ☐ whisk
- ☐ mixing bowl
- ☐ wire rack
- ☐ toothpicks
- ☐ microwave
- ☐ offset spatula

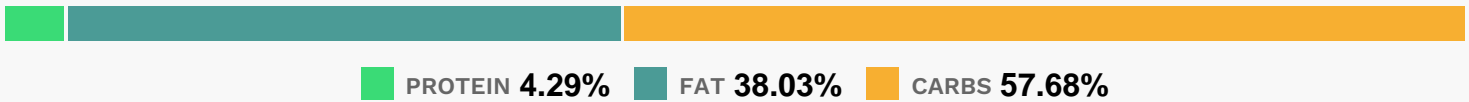
Directions

- ☐ Preheat your oven to 350°F. Line the bottom of 2 8-inch round cake pans with parchment paper and spray each with cooking spray. In a large mixing bowl, sift together the flour blend, sugar, cocoa powder, baking powder, baking soda and salt. In a medium-sized bowl, combine the coconut milk beverage, warm water, oil, vinegar, and vanilla.
- ☐ Pour over the flour mixture and beat for 1 minute. Evenly divide the cake batter between the prepared cake pans, and bake for 30 to 35 minutes or until toothpick inserted in center

comes out clean. Cool in pans for 5 minutes, then invert onto cooling rack to cool completely.

- ☐ Place the margarine and shortening in a mixing bowl, and beat for 1 minute. In a small bowl, dissolve the instant coffee in the tablespoon of warm water.
- ☐ Add the coffee, powdered sugar, coffee creamer and vanilla to your mixing bowl, and beat for an additional 2 minutes.
- ☐ Add another tablespoon or 2 of the coffee creamer, if needed, to make the buttercream until light and fluffy. To frost, place one layer of the cooled cake on serving platter or cake stand. Top with half of the buttercream and smooth out to the edges.
- ☐ Place remaining buttercream in piping bag with star tip. Top with the other cake layer and place in refrigerator for 30 minutes. While it's chilling, make the ganache.
- ☐ Mix the chocolate chips and coffee creamer in a small microwave-safe bowl, and heat for 30 seconds. Stir, and heat again in 15 second intervals, stirring in between, until the chocolate has just melted.
- ☐ Whisk until smooth.
- ☐ Pour ganache over the top of the chilled cake. With an offset spatula, immediately spread the ganache evenly on the top, then the sides of cake (ganache sets fairly quickly).
- ☐ Place cake back in the refrigerator for another 30 minutes. Take the piping bag with remaining buttercream and pipe rosettes on the top of the cake, starting with the outer edge. If desired, sprinkle with candy pearls.

Nutrition Facts



Properties

Glycemic Index:19.34, Glycemic Load:23.61, Inflammation Score:-5, Nutrition Score:11.376956527648%

Flavonoids

Catechin: 4.65mg, Catechin: 4.65mg, Catechin: 4.65mg, Catechin: 4.65mg Epicatechin: 14.08mg, Epicatechin: 14.08mg, Epicatechin: 14.08mg, Epicatechin: 14.08mg Quercetin: 0.72mg, Quercetin: 0.72mg, Quercetin: 0.72mg, Quercetin: 0.72mg

Nutrients (% of daily need)

Calories: 762.84kcal (38.14%), Fat: 34.46g (53.02%), Saturated Fat: 15.98g (99.87%), Carbohydrates: 117.61g (39.2%), Net Carbohydrates: 108.91g (39.6%), Sugar: 88.6g (98.44%), Cholesterol: 2.25mg (0.75%), Sodium: 433.27mg (18.84%), Alcohol: 0.11g (100%), Alcohol %: 0.07% (100%), Caffeine: 29.57mg (9.86%), Protein: 8.75g

(17.51%), Fiber: 8.7g (34.8%), Vitamin E: 4.74mg (31.59%), Manganese: 0.62mg (30.79%), Iron: 5.1mg (28.33%), Copper: 0.46mg (23.23%), Magnesium: 68.98mg (17.25%), Phosphorus: 138.11mg (13.81%), Calcium: 132.03mg (13.2%), Selenium: 6.66µg (9.51%), Vitamin B1: 0.12mg (8.13%), Vitamin A: 396.94IU (7.94%), Vitamin K: 7.71µg (7.34%), Zinc: 1mg (6.69%), Potassium: 228.92mg (6.54%), Vitamin B6: 0.12mg (5.77%), Folate: 22.39µg (5.6%), Vitamin B3: 1.05mg (5.24%), Vitamin B2: 0.06mg (3.32%), Vitamin B5: 0.17mg (1.68%)