



## Vegam White Cake

 Dairy Free

READY IN



45 min.

SERVINGS



6

CALORIES



564 kcal

DESSERT

### Ingredients

- ☐ 2 teaspoon double-acting baking powder
- ☐ 3 cups cake flour
- ☐ 2 teaspoons egg replacer powder (EnerG)
- ☐ 0.5 cup butter
- ☐ 0.5 teaspoon salt
- ☐ 1.3 cups sugar
- ☐ 1.5 cups soy milk unsweetened
- ☐ 1 tablespoon vanilla extract

- ☐ 0.3 cup water lukewarm

## Equipment




- ☐ food processor
- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ wire rack
- ☐ blender
- ☐ hand mixer
- ☐ toothpicks
- ☐ muffin tray

## Directions

- ☐ Preheat oven to 350F for 15 minutes. Oil and flour cake pans. I used one 8-inch round pan and baked the remaining batter in a muffin tin for cupcakes. Got 6 of them. In a bowl, mix together the flour, baking powder and salt. In a blender/food processor blend together the warm water and EnerG and blend it until it's frothy. To this add the soy milk and blend it for another 30 seconds and set it aside. In another bowl beat the margarine with an electric mixer until softened.
- ☐ Add sugar and vanilla to the margarine and cream together thoroughly.
- ☐ Add 1/2 of the soy milk mixture to the margarine/sugar mixture and beat for a minute.
- ☐ Add 1/2 of the flour to the margarine and beat for a minute. Now add the remaining soy milk mixture and flour mixture alternately and beat together for a minute after each addition.
- ☐ Pour the cake batter into prepared pans.
- ☐ Bake 25-30 minutes or until a toothpick inserted in the center of the cake comes out clean. Cool the cake in the pan for 10 minutes.
- ☐ Remove from pan to wire cooling rack.

## Nutrition Facts



 PROTEIN **7.01%**  FAT **27.94%**  CARBS **65.05%**

Properties

Glycemic Index:38.18, Glycemic Load:60.73, Inflammation Score:-6, Nutrition Score:8.8834783300433%

Nutrients (% of daily need)

Calories: 563.59kcal (28.18%), Fat: 17.5g (26.92%), Saturated Fat: 3.47g (21.68%), Carbohydrates: 91.66g (30.55%), Net Carbohydrates: 89.85g (32.67%), Sugar: 45.26g (50.29%), Cholesterol: 4.96mg (1.65%), Sodium: 545.3mg (23.71%), Alcohol: 0.75g (100%), Alcohol %: 0.47% (100%), Protein: 9.88g (19.75%), Selenium: 26.19µg (37.41%), Manganese: 0.5mg (25.16%), Calcium: 172.65mg (17.27%), Vitamin A: 814.31IU (16.29%), Vitamin B12: 0.72µg (12.06%), Phosphorus: 117.9mg (11.79%), Vitamin B2: 0.2mg (11.53%), Vitamin B1: 0.15mg (9.84%), Copper: 0.17mg (8.59%), Fiber: 1.81g (7.23%), Magnesium: 27.2mg (6.8%), Iron: 1.04mg (5.79%), Vitamin E: 0.85mg (5.65%), Folate: 21.9µg (5.47%), Vitamin D: 0.73µg (4.86%), Potassium: 154.2mg (4.41%), Vitamin B3: 0.74mg (3.72%), Zinc: 0.56mg (3.7%), Vitamin B5: 0.37mg (3.7%), Vitamin B6: 0.06mg (2.82%)