



## Vegan Chocolate Cake with White Frosting and Chocolate Ganache

READY IN



90 min.

SERVINGS



10

CALORIES



1337 kcal

DESSERT

### Ingredients

- ☐ 1.5 teaspoons double-acting baking powder
- ☐ 1.5 teaspoons baking soda
- ☐ 0.8 cup cocoa powder
- ☐ 6 tablespoons vanilla dairy-free creamer french barista style (such as So Delicious Coconut Milk Creamer Vanilla)
- ☐ 12 oz dairy-free chocolate chips
- ☐ 0.7 cup vanilla dairy-free yogurt (such as So Delicious Vanilla Cultured Coconut Milk Yogurt)
- ☐ 2.8 cup flour all-purpose (I use King Arthur)

- ☐ 1 cup milk alternative unsweetened (such as So Delicious Coconut Milk Beverage)
- ☐ 0.5 cup oil
- ☐ 1 teaspoon salt
- ☐ 2 cups sugar
- ☐ 7.5 cups confectioner's sugar
- ☐ 2 teaspoons vanilla extract
- ☐ 3 sticks earth balance vegan buttery spread softened ()
- ☐ 1 cup water boiling

## Equipment

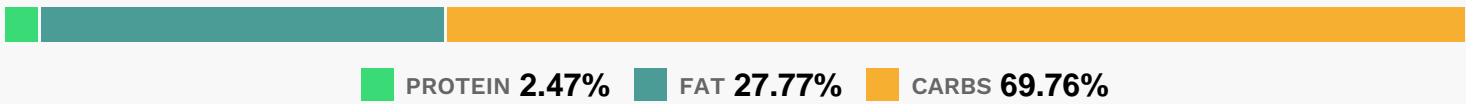
- ☐ bowl
- ☐ sauce pan
- ☐ oven
- ☐ mixing bowl

## Directions

- ☐ You are making the Ganache first as it needs time to set
- ☐ In a small sauce pan warm creamer until it begins to boil.
- ☐ Place chocolate in a bowl and pour warm creamer over top. Stir until smooth. Set aside for later.Preheat oven 350°F. Grease and flour two 9-inch round cake pans.
- ☐ Mix dry ingredients in mixing bowl.
- ☐ Add yogurt, milk, oil, and vanilla, and mix until blended.Slowly add boiling water and mix well.
- ☐ Pour into prepared pans.
- ☐ Bake 30 to 35 minutes.
- ☐ Remove from oven, cool for 10 minutes.Put cake on plates. Cool completely.Cream buttery spread.Slowly mix in confectioner's sugar.
- ☐ Add creamer one tablespoon at a time to achieve desired consistency.Put frosting on top of 1st layer (thick)Top with top layer.Frost cake, top should be thick.Stir Ganache.
- ☐ Drizzle ganache on sides of cake.Carefully, cover top with ganache.

Let cake sit for an hour or two to completely set.

# Nutrition Facts



## Properties

Glycemic Index:34.06, Glycemic Load:151.86, Inflammation Score:-8, Nutrition Score:15.713043534237%

## Flavonoids

Catechin: 4.18mg, Catechin: 4.18mg, Catechin: 4.18mg, Catechin: 4.18mg Epicatechin: 12.67mg, Epicatechin: 12.67mg, Epicatechin: 12.67mg, Epicatechin: 12.67mg Quercetin: 0.64mg, Quercetin: 0.64mg, Quercetin: 0.64mg, Quercetin: 0.64mg

## Nutrients (% of daily need)

Calories: 1337.28kcal (66.86%), Fat: 43.32g (66.65%), Saturated Fat: 18.35g (114.67%), Carbohydrates: 244.81g (81.6%), Net Carbohydrates: 238.65g (86.78%), Sugar: 210.01g (233.35%), Cholesterol: 0.33mg (0.11%), Sodium: 702.07mg (30.52%), Alcohol: 0.28g (100%), Alcohol %: 0.09% (100%), Caffeine: 14.84mg (4.95%), Protein: 8.68g (17.36%), Vitamin E: 7.25mg (48.32%), Manganese: 0.72mg (35.88%), Iron: 5.55mg (30.86%), Vitamin A: 1331.97IU (26.64%), Fiber: 6.16g (24.65%), Selenium: 16.39µg (23.42%), Vitamin K: 20.88µg (19.89%), Vitamin B1: 0.29mg (19.55%), Copper: 0.39mg (19.43%), Folate: 73.16µg (18.29%), Vitamin B2: 0.27mg (15.85%), Phosphorus: 142.45mg (14.25%), Calcium: 137mg (13.7%), Vitamin B3: 2.67mg (13.34%), Magnesium: 51.58mg (12.89%), Potassium: 256.96mg (7.34%), Zinc: 1.01mg (6.71%), Vitamin B6: 0.06mg (2.92%), Vitamin B12: 0.17µg (2.9%), Vitamin B5: 0.21mg (2.11%), Vitamin C: 1.43mg (1.74%)