



WHATSheATE



Vegan Coca Cola Cake with Fudgy Frosting



Vegetarian



Dairy Free



Popular

READY IN



70 min.

SERVINGS



15

CALORIES



379 kcal

DESSERT

Ingredients

- ☐ 1 tablespoon double-acting baking powder
- ☐ 1 teaspoon baking soda
- ☐ 0.3 cup cocoa powder
- ☐ 6 tablespoons a natural cola brand (not diet)
- ☐ 0.5 cup dairy-free margarine
- ☐ 0.8 cup dairy-free buttermilk (11 tablespoons So Delicious Dairy Free Original Coconut Milk Beverage + 1 tablespoon apple cider vinegar whisked together to curdle)
- ☐ 0.5 cup grapeseed oil
- ☐ 2 cups natural sugar

- ☐ 1 cup pecans toasted coarsely chopped for nut-free (omit)
- ☐ 1 pound powdered confectioner's sugar (plus extra, if needed, to yield the consistency you desire)
- ☐ 2 cups unbleached flour whole wheat white all-purpose (I like)
- ☐ 1 teaspoon vanilla extract

Equipment

- ☐ bowl
- ☐ sauce pan
- ☐ oven
- ☐ whisk
- ☐ wire rack
- ☐ baking pan

Directions

- ☐ Preheat your oven to 350°F and grease a 9 x 13-inch baking pan. In a bowl, combine the sugar, flour, cocoa powder and baking powder. In a 1-quart saucepan, combine the margarine and oil. Bring just to a boil and pour over dry ingredients.
- ☐ Add the cola to the batter, and whisk well to combine. Dissolve the baking soda in the vegan buttermilk and add it to the batter along with the vanilla extract.
- ☐ Whisk just until combined. The batter will seem a bit thin.
- ☐ Pour the batter into your prepared pan and bake 35–45 minutes or until a wooden pick inserted in the center of the cake comes out clean.
- ☐ Remove from the oven to a wire rack and frost immediately. While the cake bakes, place the confectioner's sugar in a medium bowl. In a 2-quart saucepan, combine the dairy-free margarine, cocoa powder and Coca-Cola; bring just to a boil.
- ☐ Pour the liquid over the sugar, and whisk to combine until smooth.
- ☐ Add the vanilla extract and pecans (if using), and stir to distribute (or reserve pecan pieces or halves and sprinkle/arrange over the top of the frosted cake).
- ☐ Spread frosting over warm cake. When cool, cut into squares and serve.

Nutrition Facts



Properties

Glycemic Index:15.47, Glycemic Load:8.42, Inflammation Score:-3, Nutrition Score:6.7147826461688%

Flavonoids

Cyanidin: 0.71mg, Cyanidin: 0.71mg, Cyanidin: 0.71mg, Cyanidin: 0.71mg Delphinidin: 0.48mg, Delphinidin: 0.48mg, Delphinidin: 0.48mg, Delphinidin: 0.48mg Catechin: 1.41mg, Catechin: 1.41mg, Catechin: 1.41mg, Catechin: 1.41mg Epigallocatechin: 0.37mg, Epigallocatechin: 0.37mg, Epigallocatechin: 0.37mg, Epigallocatechin: 0.37mg Epicatechin: 2.87mg, Epicatechin: 2.87mg, Epicatechin: 2.87mg, Epicatechin: 2.87mg Epigallocatechin 3-gallate: 0.15mg, Epigallocatechin 3-gallate: 0.15mg, Epigallocatechin 3-gallate: 0.15mg, Epigallocatechin 3-gallate: 0.15mg Quercetin: 0.14mg, Quercetin: 0.14mg, Quercetin: 0.14mg, Quercetin: 0.14mg

Nutrients (% of daily need)

Calories: 379.06kcal (18.95%), Fat: 11.77g (18.11%), Saturated Fat: 2.24g (13.99%), Carbohydrates: 71.91g (23.97%), Net Carbohydrates: 70.29g (25.56%), Sugar: 57.49g (63.87%), Cholesterol: 0mg (0%), Sodium: 207.93mg (9.04%), Alcohol: 0.09g (100%), Alcohol %: 0.1% (100%), Caffeine: 3.77mg (1.26%), Protein: 2.9g (5.8%), Vitamin D: 5.9µg (39.33%), Manganese: 0.49mg (24.3%), Vitamin E: 1.74mg (11.58%), Selenium: 7.26µg (10.37%), Copper: 0.17mg (8.32%), Vitamin K: 7.17µg (6.83%), Fiber: 1.61g (6.46%), Phosphorus: 63.41mg (6.34%), Calcium: 61.32mg (6.13%), Vitamin A: 291.73IU (5.83%), Magnesium: 21.52mg (5.38%), Vitamin B1: 0.06mg (3.87%), Zinc: 0.57mg (3.82%), Iron: 0.63mg (3.5%), Vitamin B12: 0.15µg (2.46%), Potassium: 77.72mg (2.22%), Folate: 8.59µg (2.15%), Vitamin B2: 0.03mg (1.65%), Vitamin B3: 0.28mg (1.38%), Vitamin B5: 0.13mg (1.34%), Vitamin B6: 0.02mg (1.09%)