



Vegan Spice Cake

 Vegetarian

READY IN



40 min.

SERVINGS



12

CALORIES



348 kcal

DESSERT

Ingredients

- ☐ 0.5 tsp allspice
- ☐ 1 tsp double-acting baking powder
- ☐ 1 tsp baking soda
- ☐ 1 cup brown sugar
- ☐ 0.1 teaspoon butter extract
- ☐ 0.5 tsp cinnamon
- ☐ 1.5 cups flour all-purpose
- ☐ 1 tsp ginger

- ☐ 0.5 tsp ground cloves
- ☐ 5 Tbsp oil
- ☐ 2 cups powdered sugar
- ☐ 0.5 tsp salt
- ☐ 1 tsp vanilla
- ☐ 1 teaspoon vanilla extract
- ☐ 8 ounces vegan cream cheese softened
- ☐ 5 tablespoons vegan margarine softened
- ☐ 1 Tbsp vinegar
- ☐ 1 cup warm water

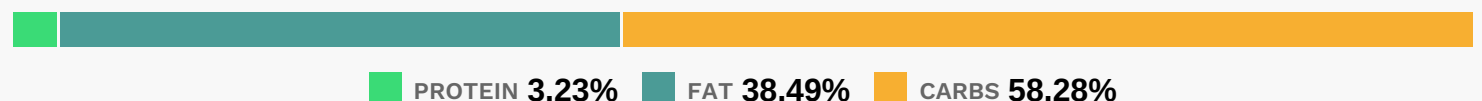
Equipment

- ☐ frying pan
- ☐ oven
- ☐ mixing bowl
- ☐ baking pan

Directions

- ☐ Preheat oven to 350 degrees F. Grease an 8 inch square baking pan.
- ☐ Mix all dry ingredients in a large mixing bowl. Make 3 wells, add vanilla to one, vinegar to one and oil to one...pour the warm water over all, stir only until combined.
- ☐ Pour into pan and bake for 30 minutes or until done.
- ☐ Let cool completely, then prepare frosting.In a mixing bowl, beat together vegan margarine and vegan cream cheese. Beat in butter extract and vanilla. Stir in sugar. Beat until fluffy.
- ☐ Spread over cooled cake.

Nutrition Facts



Properties

Glycemic Index:25.17, Glycemic Load:8.73, Inflammation Score:-2, Nutrition Score:4.2647826278015%

Nutrients (% of daily need)

Calories: 348.34kcal (17.42%), Fat: 15.3g (23.54%), Saturated Fat: 3.29g (20.58%), Carbohydrates: 52.13g (17.38%), Net Carbohydrates: 50.38g (18.32%), Sugar: 38.08g (42.32%), Cholesterol: 0.11mg (0.04%), Sodium: 360.82mg (15.69%), Alcohol: 0.24g (100%), Alcohol %: 0.28% (100%), Protein: 2.89g (5.78%), Vitamin E: 2.17mg (14.47%), Manganese: 0.2mg (9.79%), Vitamin B1: 0.12mg (8.2%), Selenium: 5.66µg (8.08%), Vitamin K: 7.61µg (7.24%), Folate: 28.85µg (7.21%), Fiber: 1.76g (7.03%), Iron: 1.16mg (6.43%), Calcium: 55.48mg (5.55%), Vitamin B2: 0.08mg (4.82%), Vitamin B3: 0.95mg (4.76%), Vitamin A: 224.96IU (4.5%), Phosphorus: 26.65mg (2.67%), Copper: 0.04mg (1.89%), Magnesium: 5.96mg (1.49%), Potassium: 47.16mg (1.35%)