



Vegan Vanilla Cake

 Dairy Free

READY IN



40 min.

SERVINGS



10

CALORIES



255 kcal

DESSERT

Ingredients

- ☐ 1.5 tsp bicarbonate of soda
- ☐ 60 g coconut oil (or vegetable/rapeseed oil)
- ☐ 250 flour plain
- ☐ 1 tsp salt
- ☐ 250 ml soy milk (or other dairy free milk)
- ☐ 250 g caster sugar
- ☐ 2 tsp vanilla extract
- ☐ 3 tbsp citrus champagne vinegar

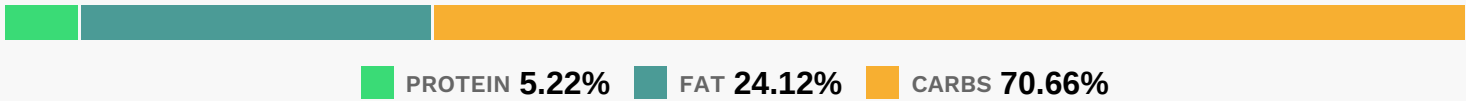
Equipment

- ☐ bowl
- ☐ oven
- ☐ whisk
- ☐ wire rack
- ☐ cake form
- ☐ microwave
- ☐ skewers

Directions

- ☐ Preheat oven to 180c/160c fan/gas mark 4.
- ☐ Line a 20cm cake tin.
- ☐ Combine all the dry ingredients in a bowl.
- ☐ Mix together with a whisk.
- ☐ Mix together all the wet ingredients in a jug. If you are using coconut oil and it is still a bit thick, pop the jug in the microwave for a quick blast, to give it a chance to melt.
- ☐ Pour the wet ingredients into the dry ingredients.
- ☐ Mix together lightly, then pour your cake batter into your tin.
- ☐ Bake for 25–30 minutes until the cake is golden and a skewer inserted into the middle of the cake comes out clean.
- ☐ Allow to cool in the tin for a while, before moving to a cooling rack.

Nutrition Facts



Properties

Glycemic Index:17.85, Glycemic Load:31.51, Inflammation Score:-2, Nutrition Score:5.5504348329876%

Nutrients (% of daily need)

Calories: 254.78kcal (12.74%), Fat: 6.82g (10.5%), Saturated Fat: 0.53g (3.32%), Carbohydrates: 44.96g (14.99%), Net Carbohydrates: 44.18g (16.07%), Sugar: 25.75g (28.62%), Cholesterol: 0mg (0%), Sodium: 434.98mg (18.91%), Alcohol: 0.29g (100%), Alcohol %: 0.42% (100%), Protein: 3.32g (6.64%), Vitamin B1: 0.21mg (14.12%), Folate: 53.73µg (13.43%), Selenium: 9.2µg (13.14%), Vitamin B3: 2.3mg (11.5%), Vitamin E: 1.69mg (11.29%), Vitamin B2: 0.18mg (10.51%), Manganese: 0.18mg (8.8%), Iron: 1.32mg (7.32%), Vitamin B12: 0.27µg (4.49%), Vitamin K: 4.35µg (4.15%), Calcium: 39.42mg (3.94%), Copper: 0.07mg (3.48%), Vitamin B6: 0.07mg (3.47%), Fiber: 0.77g (3.1%), Phosphorus: 27.41mg (2.74%), Vitamin C: 1.82mg (2.2%), Vitamin D: 0.3µg (2%), Vitamin A: 98.01IU (1.96%), Potassium: 65.45mg (1.87%), Zinc: 0.24mg (1.6%), Magnesium: 5.79mg (1.45%), Vitamin B5: 0.11mg (1.1%)