

VEGAN CHOCOLATE
BUNDT CAKE



Vegan Chocolate
Bundt Cake

MAKES 12 SERVINGS

- 1¾ cups freshly brewed coffee
- ⅔ cup unsweetened Dutch-processed cocoa powder
- 1½ cups granulated sugar
- ⅓ cup canola oil
- ⅓ cup applesauce
- ¼ cup cornstarch
- 2 teaspoons vanilla extract
- 1 teaspoon almond extract
- 2 cups whole wheat pastry flour or all-purpose white flour
- 1 teaspoon baking soda
- 1½ teaspoons baking powder
- ½ teaspoon salt
- 2 teaspoons confectioners' sugar

- 1 Preheat oven to 325°. Lightly grease an 8- or 10-inch bundt pan.
- 2 Heat the coffee in a saucepan over medium heat until it comes to a simmer. Turn heat down and whisk in the cocoa powder until it has dissolved. Remove

the saucepan from the heat and set aside to bring to room temperature.

- 3 In a large mixing bowl, whisk together the granulated sugar, oil, applesauce, and cornstarch until the sugar and cornstarch dissolve, about 2 minutes. Mix in the extracts. Once the chocolate mixture has cooled a bit, stir that in as well.
- 4 Sift in the flour, baking soda, baking powder, and salt. Beat until the batter is relatively smooth.
- 5 Pour the batter into a prepared pan and bake for 45 to 55 minutes, or until a toothpick or butter knife inserted into the cake's center comes out clean.
- 6 Remove the pan from the oven and let the cake cool for about 20 minutes. Then invert the pan onto a serving plate to remove the cake, and cool completely. Once the cake's cool, sift the confectioners' sugar over the top and enjoy.

Recipe adapted with permission from Veganomicon, by Isa Chandra Moskowitz and Terry Hope Romero (Marlow & Company, 2007).

Almond Polenta Cake

MAKES 8 SERVINGS

Cake is pictured on page 35.

- ¾ cup softened unsalted butter
- 1 cup granulated sugar
- 2 large eggs
- 1 teaspoon almond extract
- 1 teaspoon grated lemon zest
- 1¼ cups all-purpose flour
- ¾ cup stone-ground polenta
- 1 teaspoon baking powder
- ¼ teaspoon salt
- ¾ cup buttermilk
- Powdered sugar for glaze, optional
- Sliced almonds for garnish, optional

- 1 Preheat oven to 350°. Butter and flour a 6-cup tube pan.
- 2 With your mixer on medium-high speed, beat the butter and granulated sugar in a large bowl until smooth. Add the eggs individually, beating well after each. Stir in the almond extract and zest.
- 3 In a small bowl, add the flour, polenta, baking powder, and salt. Stir half the flour mixture into the butter mixture. Add the buttermilk, then the remaining flour blend. Mix. Scrape the batter into the prepared pan and bake 40 to 50 minutes, or until a toothpick inserted into the cake's center comes out clean.
- 4 Cool cake in pan for 10 minutes, and then invert it onto a cooling rack. Remove pan and cool cake completely. Mix together powdered sugar and a little water to desired consistency, and drizzle it over cake's top. Garnish with almonds.

Recipe adapted with permission from Eat Well, by Charity Ferreira (Oxmoor House, 2008).