

Egg-less Dairy-Free Chocolate Cake (Vegan)



For this chocolate cake recipe, you will need the following ingredients:

2 cups **Swans Down Cake Flour**

1 tsp. salt

1 tsp. baking powder

2 tsp. baking soda

3/4 cup unsweetened cocoa powder

1 + 1/2 cups sugar

3/4 cup vegetable or olive oil

1 tsp. vanilla extract

1 cup water

2 tsp. instant coffee

3/4 cup Silken Tofu

1/2 cup Almond Milk

cooking oil spray

powdered sugar, as garnish

one bundt cake pan

How to Make Eggless Dairy-Free Chocolate Cake

- 1. Preheat the oven to 325 degrees (163C).** Grease generously with cooking spray and dust with flour or cocoa a 9-inch fluted Bundt pan. Set the Bundt pan aside.
- 2. In a large bowl, using a fork, mix the dry ingredients:** flour, salt, baking powder, baking soda, cocoa powder, and sugar.
- 3. In a measuring cup,** mix one cup of water with 2 teaspoons of instant coffee. Or you can use one cup of brewed coffee, but it must be cooled.
- 4. Next, add the oil and the cup of coffee to the dry mixture.** With an electric hand mixer, beat on medium to high speed for about 1 minute. Add Tofu and vanilla extract, and beat for about 2 minutes until you have a smooth texture. Then pour in Almond milk and beat on low speed for 1 minute.
- 5. Transfer** the cake batter into the prepared Bundt pan.
- 6. BAKE in the middle of the oven for 40 to 45 minutes,** until a toothpick inserted in the center comes out clean. You need to allow the cake to Cool Completely before removing it from the pan, 1 to 2 hours.
- 7. Gently flip the cake onto a cake plate.** Sprinkle with powdered sugar on top. Store the cake covered at room temperature.

Important Recipe Tips

Do Not Over Bake: It's a good idea to check the cake after 42 minutes, and insert a toothpick in the center, and if it comes out clean and dry, the cake is done.

Cake Must Be Cooled Completely: After the baked chocolate cake has completely cooled, you find it is difficult to get the cake to come out. First, take a knife and gently slide it around the edges of the pan to loosen the cake from its sides. Then, carefully tap the bottom of the pan on a cutting board to loosen the cake from the bottom. Then flip it over onto a cake plate.

Best To Store the Cake: Cover the cake with clear wrap and keep it on your counter at room temperature, or you can keep it chilled in the refrigerator. It will stay fresh for up to 4 days.