

THE BEST CHOCOLATE CAKE with SOY ICING

Serves 10-12

Cake

3 cups unbleached flour
2/3 cup unsweetened cocoa powder
2 teaspoons baking soda
1/2 teaspoon salt
2 cups cane sugar
1 cup vegetable oil
2 cups water
1 Tablespoon vanilla extract
4 Tablespoons cider vinegar

Icing

2 ounces semi sweet chocolate
1/2 cup vegan margarine
3 cups organic powdered sugar, sifted
2 tablespoons Vermont Soy Vanilla or Original soymilk

Preheat oven to 350 degrees. Oil and flour two 8 or 9-inch nonstick round cake pans.

Cake: In a large bowl, sift together the flour, cocoa, baking soda, salt, and sugar. In a small bowl, mix together the oil and vanilla extract. Pour the liquid ingredients into the dry ingredients and mix with a wire whisk until well incorporated. Add the vinegar and stir quickly. There will be pale swirls in the batter as the baking soda and vinegar react. Pour equal amounts of batter into the two cake pans and bake for 20 - 30 minutes. Allow to cool in pans for 10 minutes. Turn cakes on wire racks and cool completely.

Icing: Melt the chocolate over a double boiler or in a microwave and cool to room temperature. Beat the margarine until fluffy. Add sugar, soymilk, and vanilla and beat until smooth. Then beat in the cooled chocolate.

To Assemble: Place one layer of cake on cake plate. Spread icing on top. Place second cake layer on top of icing. Spread icing on the top and sides of both layers.

Add decorations. Slice and serve.



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