

# Red Velvet Cake (VEGAN)

livinglarae September 28, 2020 Vegan Deserts



Prep Time: 30 Minutes

Cook Time: 35 Minutes

Total: About 1 Hour

## Cake Ingredients

Vegetable oil for the pans

2 1/2 Cups all purpose flour

1 1/2 Cups sugar

1 Teaspoon baking soda

- 1 Teaspoon fine salt
- 1 Teaspoon cocoa powder
- 1 1/2 Cups vegetable oil
- 1 Cup coconut cream
- 2 Tablespoons of Bob's Red Mill Egg Replacer
- 1/2 applesauce
- 2 Tablespoons red food coloring
- 1 Teaspoon white distilled vinegar
- 1 Teaspoon vanilla extract

1. Preheat the oven to 350 degrees F. Lightly oil and flour three 9 1/2 inch round cake pans.
2. In a large bowl, sift together the flour, sugar, baking soda, salt, and cocoa powder. In another bowl whisk together the oil, coconut cream, egg replacer (do not add water to the egg replacer only use 2 Tablespoons of the powder), applesauce, food coloring, vinegar, and vanilla.
3. Using a mixer, mix the dry ingredients into the wet ingredients until it is combined and a smooth batter is formed.
4. Divide the batter evenly among the cake pans and place them in the oven. Bake and rotate the pans halfway through the cooking time, until the cake pulls away from the sides of the pans. Insert a toothpick in the center to test if it comes out clean about 35 minutes.
5. Remove the cakes from the oven and let cool for about 10 minutes. Take a knife around the edges to loosen them from the sides of the pans. One at a time, invert the cakes onto a plate and then re-invert them onto a cooling rack, rounded- sides up. While you are waiting for them to cool start making the raspberry filling.

## Raspberry Filling Ingredients

- 4 Cups fresh raspberries
- 1 Cup water
- 1/2 Cup sugar
- 4 Tablespoons corn starch
- 2 Tablespoons lemon juice

1. Cut your fruit into small pieces. If using fruit with a thick skin, peel first.

2. In a sauce pan add fruit, water, sugar, corn starch and lemon juice. Bring to a boil and stir. Stirring constantly reduce heat and allow to cook until filling is thickened. Set aside and let cool.

3. When Both the cake and filling are cool, place layer 1, rounded side down on a cake plate. Spread a generous layer of filling between each layer making sur that the round sides are still facing down. Set aside and start in on the Frosting.

## White Chocolate Buttercream Frosting

1 1/2 Cups of vegan butter, softened (do not microwave or it will come out runny and not hold shape)

8 Ounces of Nestle Toll House Allergen Free White Morsels or any other Vegan white chocolate brand you can find (I do believe Walmart actually has its own brand)

5 Cups of powdered sugar

1 Teaspoon of vanilla extract

4 Tablespoons of coconut cream

1. Add your chocolate chips to a microwave safe bowl and add the coconut cream.
2. Microwave in 15 minute intervals, stirring in between. Be careful not to burn the chocolate. Let it cool before using (if not the frosting will not hold).
3. Use a mixer to beat the butter until smooth, add the powdered sugar one cup at a time. Add the white chocolate and coconut milk. Add vanilla and another tablespoon of coconut cream if needed.
4. Beat on medium speed until for 3 to 4 minutes until it becomes smooth and creamy.
5. Frost the cake and top with raspberries if you like.