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## Vegan chocolate cake recipe sugar free

01/14/2007 Fantastic cake! I wouldn't pre-judge the cake because I didn't tell anyone it was vegetarian. They loved it and were shocked to find it vegetarian! Simple recipes, relatively inexpensive ingredients ... This is a goalkeeper. I used 1/2 cup cocoa instead of the 1/4 cup listed and baked it in a pan of raw cake lined with parchment paper and dusted with flour. It took about 35 minutes to fully cook. For vegan 'butter cream' frosting, I mixed 1/4 cup softened marguerine, 1/2 teaspoon vanilla, 1 1/2 cups powdered sugar, and about half or enough soy milk to spread the division. I hope this helps someone! Happy baking! 01/04/2007 I made this cake last night and it was great. I substituted white sugar for 3/4 cup of honey, used WW flour and used apples in oil. 12/12/2008 When doing something with chocolate, try balsamic vinegar instead. I would even use a spoonful instead of a teaspoon. Not many people know that chocolate and balsamic were trying to get together. If you really want a lamp to put in a pinch of cayenne pepper. Chocolate, balsamic and cayenne are among the best dessert trio you've never heard of. Or I thought about using it together. On April 30, 2003, the cake was Diei-Recius. I found that if you make it a day before you want to take it, it's better. (It actually looks a little more moist when it's not really fresh). I also took the advice of another reviewer to make this cake without cocoa, adding 2 mashed bananas and replacing vanilla with banana extract. It turned out to be banana bread and banana roasting (beaten until 1 cup powdered beet sugar, 1 teaspoon banana extract, 1/4 cup marguerine, 1 tablespoon of soy milk was soft and fluffy) 03/26/2008 This cake is great! Moist and delicious! I doubled this recipe and had two 9 square layers for a two layer cake. I followed the recipe otherwise. I looked like the dough was thin, but the cake looked fluffy and moist. I might add some more cocoa powder next time, but it was delicious! I placed the seedless raspberry preserves between layers, then frosted with vegan vanilla frosting, then bordered on the top and bottom edges with fresh raspberries. Made a wonderful birthday cake! 06/12/2006 This cake turns out very well - it's not too dry, it's not dense and it has enough chocolate taste. I often make it for my colleagues and they keep asking me again and again. It's amazing to hear that they are always vegetarians. I just try to make it into a cupcake, as well, and I love it more. It is rich in good texture and taste. I took 15 cupcakes from the recipe and baked them for 20-30 minutes. I topped them with vegetarian butter cream recipes. 12/23/2003 I make recipes that are very often similar to this. It makes cakes or cupcakes very moist and tasty and easily doubled for a 13X9 pan. In my recipe I used 3/8 C oil and replaced 1 1/2 TBS lemon juice Vinegar (it does the same thing) has no taste of vinegar or lemon. I used both. Served with mint roasting. Mint Frosting: 3 TBS Marguerine 1 1/2 - 2 C Powdered Sugar 1 TBS Soy Milk or Water 1/2 Tsp Peppermint Extract Green Food Coloring Option 01/02/2004 My daughter is allergic to milk so she celebrated her birthday. I made it into cupcakes and threw in dairy free chocolate chips and they were awesome. 09/14/2005 um This is the best cake I've ever made! I doubled the recipe to add lil' extra baking soda and vinegar and presto! Don't over-cook this! Why someone said this was dry. Cakes often cause dryness and you leave them in the oven for too long. For great vegan icing, make whipped frosting, but replace the soy milk n'olive oil spread. Add cocoa. Its great! The paste in the frosting recipe looks bad, but don't worry it turns out like Anne says! 127 Vegan Chocolate Cake Lauren 127 out of 2 Vegan Chocolate Cake ScottDock 127 vegan chocolate cakes 127 vegan chocolate cakes Naa123 4/127 Vegan chocolate cakes 127 vegan chocolate ave\_windwalker 7 out of 127 vegan chocolate cake Lucia Murugan 8/1 27 Vegan Chocolate Cake SonalsBaCurry 9 of 127 Vegetarian Chocolate Cake Liorasophie 10 of 127 Vegetarian Chocolate Cake CaliQ 11 of 127 Vegetarian Chocolates of 127 Vegetarian Chocolate Cakes Oleshipi Magazine 18 of 127 Vegetarian Chocolate Cake Katie Bright 19 of 127 Vegetarian Chocolate Cake Suites Marie 20 of 127 Vegetarian Chocolate Cake Elizamai JR Taylor CHANDYCOOKS 15 of 15 127 Vegetarian Chocolate Cake Lexi Electra Carey 16 of 127 Vegetarian Chocolates of 127 Vegetarian Chocolate Cakes Oleshipi Magazine 18 of 127 Vegetarian Chocolate Cake Katie Bright 19 of 127 Vegetarian Chocolate Cake Suites Marie 20 of 127 Vegetarian Chocolate Cake Elizamai JR Taylor 09/21/2004 GALWAYLADY- To keep raisins from falling on the bottom of the cake A good trick, is to coat it with flour before adding it to the dough. Suspended to the fan. 02/06/2003 I made this cake for two diabetics and even carved myself. 1 cup raisins, 1 1/2"C. To add a little more cinnamon. I used a food processor and it turned out delicious. My friends want to know when I'm making that moist delicious cake again. Usually baked cakes with appleshoe usually look rubbery. Don't hesitate to make this cake. Enjoy excellence on December 18, 2003. I was asked for a recipe from our professor breakfast/lunch. The liquid sweetener listed in the recipe can replace one and a half cups of sflendda for 3 tablespoons, if you like. 12/20/2003 Absolutely fantastic cake! My guests had no idea that this cake was sugar-only. Instead of adding liquid sweeteners, I used 3 tablespoons of concentrated apple juice. The texture was moist and creamy. The first time I took it out of the oven I thought it would be heavy because it didn't seem to have risen much. But I was wrong, it was Light! Thank you for sharing this recipe. 02/02/2004 Very good cakes. Don't let the word sugar-free lull you into a false sense of security. It still has 45 carbohydrates per serving - much better than most cakes - but don't get as far excited as my diabetic husband and son almost did! 11/09/2006 This cake was good, I first read the reviews. Concentrated apple juice was used as a sweetener. I'm not a big fan of raisins, so I used dried cranberries. I will make this again. Maybe add a little more spice. Good basic recipe. I think you can adjust it to your taste. 07/18/2003 This is a really cool cake! I made it for my grandfather who was diabetic. It was a wonderful added to my Thanksgiving dinner! The two suggestions I have are: 1.1 hour is actually too long to cook it. Although some ovens may be different. 2. This cake comes out with a beautiful sea surface brown, and if you like you can put a small sprinkle of powdered sugar on top... Beautiful!!! This is a wonderful recipe! 06/01/2010 Diabetes Notes... For those who are not familiar with calculating carbohydrates for diabetics; 'Sugar-free' means 'diabetes-friendly'. Each serving of this cake (12 servings in a bunt pan) has 375 calories and 43 carbohydrates. I randomly checked other cakes made with bunt pans, found pina koloda cakes made with cake mix and pudding boxes (both sugar-free), and one serving (servings 14 in a bunt pan) was 40 carbs... Less than a 'sugar-free' cake (but serving is a little smaller). If you're preparing food for diabetics, look at carbohydrates and don't assume sugar-free helps with diabetes. 02/21/2008 I made this cake twice. The taste was good both times (but you have to really like raisins). The first came out a little dense. The second time, add a teaspoon of baking powder and let it sit for about 5 minutes before putting it in the oven. It seems to make it a little lighter. Overall a good cake for anyone who limits their sugar intake. I also used half whole flour. I could cut back on the splendor next time. With all the raisins, it's sweet enough. 06/18/2004 I'm sorry I must disagree with all the reviews that made this recipe for my colleague's birthday because she doesn't eat anything real sugar on it. The cake was moist but the taste was so weak. sctailey debbie evans apo debbie longley longley

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