Zee-Zee's

Vegan Cake

 and

Pudding Recipes

**Vegan Chocolate cake**

Ingredients

Flour (can be self raising flour\*) 6½ oz

Vegan Drinking Chocolate or sweetened cocoa 4 oz †

Sugar (if using drinking chocolate) 2 oz †

Baking Powder 1 teasp

Salt ½ teasp

Vanilla extract (optional) 1 teasp \*\*\*

Vegetable Oil (or vegan marge 3½ ozs) 80 ml

Warm water up to about 240 ml \*\*

Vinegar 2 Tablesp or more

† The original recipe had 2-3 oz unsweetened cocoa and 4oz Sugar.

\* I have used a great range of flours from supermarket cheapest white “value range” to organic wholewheat and although it turns out differently it still turns out good.

\*\* Different flours make an enormous difference to how much water you need. I have had a cake that needed quite a bit more than 240ml but did not take any longer than normal to cook. On the other hand once when I put the whole 240ml of water in in one go when I needed much less, it took about twice as long to cook. So using too much water may make it take longer to cook.

\*\*\* If I am using chocolate icing 2 below, I leave out the vanilla so the icing tastes more vanilla-y and makes a nice contrast.

* Grease cake tin either 8 inch by 8 inch square or 8 inch round tin. Get out all your ingredients and preheat the oven to 350°F or 180°C if fan assisted 190°C if not.
* Sieve flour, cocoa, baking powder and salt into a bowl. The sieving adds air to help it rise. Add the sugar. Mix until well blended. Check you remembered to put the oven on, because you don’t want to put the cake into a cold oven.
* Add the oil vanilla extract if using and enough water to make a pouring batter/ mud puddle.
* Add the vinegar mix in quickly and pour quickly into the baking tin and into the oven. See note.
* Bake for about 30 minutes. When it is nearly ready keep checking it with a skewer. You need to take the cake out as soon as the skewer comes out clean to have a nice moist cake. If you leave the cake in even 5 minutes too long it is rather dry and not so nice.

**Note** Vegan cakes don’t have eggs to help them rise, so depend on the chemical reaction of the baking soda and vinegar. You often see it start to bubble as soon as you put the vinegar in. By putting it in a hot oven, the cake cooks before all the vinegar has bubbled off. If your cake turns out even the least bit soda tasting put more vinegar in. I have never found too much vinegar affects the taste badly.

**Icing 1**

I melt some vegan chocolate and mix in some vegan margarine. Alternatively you can break the vegan chocolate into pieces and arrange them on the cake as soon as it comes out of the oven. As the hot cake melts the chocolate you spread it around. This produces a brittle icing that you can’t stick candles or decoration in. Adding the marge makes it softer.

**Icing 2**

This icing can make a fudgy layer. It is also successful to sandwich two halves of a chocolate sponge cake together. So I now prefer it to the dark chocolate icing.

115g 4 oz Sugar

55g 2oz Vegan margarine

2 tablespoons Soya milk

2 tablespoons unsweetened cocoa powder

2 teaspoons vanilla extract though when I did not have any it turned out fine with out it.

In a saucepan bring to boil all the ingredients except the vanilla, that is, the sugar, marge, soya milk, and cocoa stirring frequently.

Simmer for two minutes stirring all the time.

Remove from heat and stir about another 5 minutes until the icing is beginning to thicken, add the vanilla, stir, and pour on cake before the icing cools too much.

**Chocolate Brownie recipe/Chocolate Cake 2**

* 250g self-raising flour (or plain flour and 1 tsp baking powder)
* 350g demerara sugar or brown sugar
* 65g plain cocoa powder
* 1 tsp salt
* 250ml water
* 250ml vegetable oil
* 1 tsp vanilla extract Optional\*

\* If I am using chocolate icing 2 above, I leave out the vanilla so the icing tastes more vanilla-y and makes a nice contrast.

1. Grease cake tin 23cm x 33cm (9in x13in). Get out all your ingredients and preheat the oven to 350°F or 180°C.
2. Sieve flour cocoa powder salt and baking powder if using. The sieving adds air to help it rise. Check you remembered to put the oven on. Stir in the sugar.
3. Pour in water, vegetable oil and vanilla; mix until well blended.
4. Spread evenly in baking tin.
5. Bake for 25 to 30 minutes in the preheated oven, until the top is no longer shiny. I also check with a skewer, but if you do, you need to take the cake out as soon as the skewer comes out clean to have a nice moist cake. If you leave the cake in even 5 minutes too long it is not so nice.
6. Let cool for at least 10 minutes before cutting into 16 squares.

These are very gooey, which is a good thing in my book. However, if you want your cake a little more solid you'll need to cook them longer than the recommended time. Feel free to add your own additions like hazelnuts, walnuts or sunflower seeds.

**Vegan Cake/Pudding recipes**

**Basic Vanilla sponge**

7oz 200g Flour Self raising if available

1 level Tablesp baking powder

4oz 115g Sugar

4½fl oz 125ml vegetable oil

Cold water up to 11½ fl ozs 325ml

2 teasp vanilla essence (depending on what you are making)†

2 Tablesp vinegar (or more)

† If using to make a jam and cream sponge cake you need the vanilla. If you are making something like treacle pudding it is not needed.

* Grease cake tin or flan tins. Get out all your ingredients and preheat the oven to gas 5 or 180°C if fan assisted 190°C if not.
* Sieve flour and baking powder. The sieving adds air to help it rise. Check you remembered to put the oven on.
* Add sugar, oil, vanilla essence if using and cold water to make a pouring batter/ sloppy mix.
* Add the vinegar mix in quickly and pour quickly into the baking tin and into the oven. See note.
* Bake for about 40 minutes approximately.

Variations

**Pineapple upside down cake**

**Extra ingredients**: Tin of pineapple rings, cherries, marge sugar.

Melt marge and sugar over a low heat until the sugar dissolves. While it cools a little grease and flour a tin or pan. Pour in and spread evenly.

Arrange pineapple rings with the cherries in the middle.

Turn on the oven and make the sponge topping as above.

Bake about an hour at 180°C.

Run a knife around the edge while still hot to loosen sides. If turning out allow to cool first.

**Treacle sponge**

**Extra ingredients**: One tablespoon of golden syrup per person. So 6 to 8 for one cake. If making a large quantity pour the golden syrup into the dish to completely cover the base.

Preheat oven and make sponge as above.

**Sandwich sponge**

**Extra ingredients:** vanilla essence, jam, vegan margarine, icing sugar

I don’t remember if the above ingredients make both halves of the sandwich cake or just one. Maybe it depends how much you get it to rise.

* Because you need to handle the cakes without breaking them, (unlike the treacle sponge that you would normally serve straight from the dish) line the two flan tins with grease proof paper before oiling them. Get out all your ingredients and preheat the oven.
* Make sponge as above adding the vanilla essence when you add the oil and sugar.
* Divide the mixture between the two flan tins evenly make sure the mixture is slightly thinner in the middle than the edges so that it will rise fairly flat. Bake about 30 minutes.
* Allow to cool. Mix marge and icing sugar together to make a cream. Spread on one cake then spread a layer of jam. Put the other cake on top and dust with icing sugar sprinkled through a sieve.

**Lemon Drizzle Cake** very very popular

I always make a double quantity as one cake disappears in no time at all.

**Extra ingredients:** 3 oz sugar, 100% Orange juice, and 2 lemons and one orange or 3 lemons, is enough for a double recipe 14 to 16 oz of flour.

Grate the zest from one of the lemons and add to the basic recipe instead of the vanilla. Make the basic sponge remembering to double all the above ingredients.

While the cake is cooking grate the zest from the other 2 fruit then squeeze the juice from all three. Add extra orange juice to make the equivalent of about 4 fruit. Mix the juice sugar and zest together until the sugar has fully dissolved.

As soon as the cake comes out of the oven prick it all over and pour the syrup over it while hot.

Leave in the tin until completely cold.

Note Many lemon drizzle cake recipes on the internet use much more sugar on the topping, up to 12 oz which then produces a sugary crust. But it depends how sweet you like it, personally I find that sickly sweet and feel 3 oz is about right.

**Apple or other fruit sponge pudding**

**Extra ingredients:** Uncooked fruit, such as apple, or plums or blackberries or anything you have. If the fruit is tart sprinkle some sugar on it before pouring your cake mix on.

If using home grown frozen fruit you need to have put the fruit into the freezer already washed and in the case of apples cored and sliced.

Arrange the frozen fruit in the bottom of your pie dish. Preheat the oven very slightly cooler than the other recipes 180°C.

Make the sponge mixture and pour in. Bake for about an hour. The frozen fruit defrosts and cooks while the cake is cooking.

I prefer just one fruit. Eg just apples, or just plums etc.

**Extra Quick Fruit Crumble**

**Ingredients**

Fruit, Porridge Oats, Sugar, Oil, salt, can also use flour or gram flour or corn flour or muesli, can also add cinnamon or mixed spice or anything else that takes your fancy.

If you are catering for a crowd and only have about 10 minutes to get a desert into the oven, this recipe is a good standby. It also makes a very popular desert if you have not had it every desert for the last countless great aeons.

* Pre heat oven. Standard temperature about 200°C. You can cook this at the same temperature as anything else you are cooking in the oven. If you are getting the desert into the oven before doing something else eg going into a session or Meeting for Worship or something, you can use 180°C or less and cook for an hour to an hour and a half. If you need to cook it quickly use 210 to 220°C for 30 to 40 minutes.
* Get some fruit out of the freezer and arrange it in the bottom of your baking dish.
* On your scales pour enough oats into your bowl/ scales pan to make about ½ inch to 1 inch layer of oats on top of the fruit. If you can not judge that by eye allow about 40 to 50grams per person. If you are not in a tearing hurry you can use about half oats and half a flour, in which case the two together would be 40 to 50grams per person. Use gram flour or cornflour if you need it to be wheat free. For a deluxe version use muesli instead of oats.
* If you have judged the oats and flour by eye, when you have enough, note the weight. Divide the weight by 2 and pour in that amount of oil. For example if you have about 6 oz of oats you pour in 3 ozs of oil. (If you are using muesli you will need less oil as the nuts and dried fruit have some weight but don't count towards the half fat to carbohydrate/ grain proportion).
* Add sugar: it can be the same weight as your oil or more or less depending how sweet you like it and how sour the fruit is. Can be just a generous sprinkling if you are in a hurry.
* Add a pinch of salt and any extra ingredients such as mixed spice, but don't bother if you are in a hurry.
* Mix it all up together and spread evenly on top of the fruit.
* Bake

Serve with custard, and or yoghurt and or ice-cream.