

Bristol Cruelty-Free Festive Fair 2011

Vegan Cake Recipes



Recipes kindly supplied by the volunteers who made the cakes for this event.

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Moist Chocolate Orange Cake

(Adapted from Alicia Kachmar's original recipe)

Ingredients:

- ★ 1 & 1/4 cups flour (I use spelt)
- ★ 1 cup sugar
- ★ 1/3 cup unsweetened cocoa powder
- ★ 1 tsp baking soda
- ★ 1/2 tsp salt
- ★ 1/3 cup rapeseed oil (sunflower will also work)
- ★ 1 tsp apple cider vinegar
- ★ 1 tsp vanilla extract
- ★ 1 squeezed orange
- ★ 3/4 cup warm water (may be bit less depending on how big your 'cup' is)

Filling and decoration:

- ★ 2 tbsp raspberry jam (Hartley's is vegan)
- ★ 1 bar of dark chocolate (I love the Lindt orange!)
- ★ (Optional) Humdinger chocolate orange and white chocolate buttons (about 40p a packet from asda, in the free from section)
- ★ (Optional) Swedish Glace Raspberry ice cream (i.n.c.r.e.d.i.b.l.e my flatmate even abandoned her Häagen-Dazs! Available from Scoopaways, Bristol)

Method:

Preheat the oven to 350°F/180°C/gas mark 4. Mix dry ingredients -flour, sugar, cocoa, baking soda, and salt with a fork, making sure it is really blended together. Add the wet ingredients - oil, vinegar, orange, vanilla and water, and mix.

Place in oven and bake for about 30 minutes, or until a knife comes out clean. Cool on a rack.

Slice and spread raspberry jam in the middle, then decorate the top with melted chocolate and buttons!

Serve with Swedish Glace Raspberry ice cream.

Chocolate Fudgy Oatmeal Cookies

Makes 24 cookies

(from Vegan Cookies Invade Your Cookie Jar by Isa Chandra Moskowitz & Terry Hope Romero)

Ingredients:

- ☆ 2 cups quick cooking oats
- ☆ 1 & 2/3 cups all purpose flour
- ☆ 2/3 cups cocoa powder
- ☆ 1/2 tsp baking soda
- ☆ 1/2 tsp baking powder
- ☆ 3/4 tsp salt
- ☆ 1 & 1/2 cups sugar
- ☆ 2 tbsp ground flax seed (linseed)
- ☆ 2/3 cups soya milk
- ☆ 2/3 cups corn oil
- ☆ 1 & 1/2 tsp vanilla extract
- ☆ 1/4 tsp almond extract
- ☆ 3/4 cup chocolate chips
- ☆ 1 cup glace cherries, chopped or sultanas

Method:

Preheat the oven to 350°F/180°C/gas mark 4. Line two baking sheets with greaseproof paper. In a medium sized bowl, stir together oats, flour, cocoa powder, baking soda, baking powder, and salt. Set aside.

In a large bowl, beat together sugar, flax seeds, and soya milk until smooth. Add the oil and the vanilla and almond extract and beat until well mixed. Fold in half of the flour mixture to moisten then fold in the remaining half. Just before the mixture is completely combined, fold in the chocolate chips and dried cherries or sultanas, if desired.

For each cookie drop 2 generous tablespoons of dough onto the cookie sheet, leaving about 2 inches of space between each cookie. If desired, flatten slightly with moistened fingers or the moistened back of a measuring cup. Bake for 10-12 minutes until cookies are firm and risen. Let the cookies rest on the baking sheet for 5 minutes then transfer to wire racks to complete cooling. Store in a tightly covered container.

NB: Leave the dough unflattened if you want chewy cookies or flatten for a firmer texture

Chocolate Raspberry Hazelnut Cake

Serves 10

Prep time 20 mins

Cooking time 45 mins

Ingredients:

- ☆ 2oz hazelnuts
- ☆ 9oz self-raising flour
- ☆ 3oz cocoa
- ☆ 9oz golden caster sugar
- ☆ 3 tsps baking powder
- ☆ 1 & 1/2 tsp vanilla extract
- ☆ 4 fl oz corn oil
- ☆ 12 fl oz soya milk
- ☆ 4.5 oz frozen raspberries
- ☆ icing sugar for dusting

Method:

Preheat the oven to 350°F/180°C/gas mark 4. Preheat the grill to high. Spread the hazelnuts on a baking tray and toast them under the grill, turning frequently, for 5 mins or until golden. Cool, then chop finely. Grease an 8in cake tin and line the base with greaseproof paper.

Sift the flour, cocoa powder and baking powder into a bowl. Mix in the sugar, then add the vanilla extract, oil and soya milk. Beat the mixture with an electric whisk until it has the consistency of a thick batter. Stir in the raspberries and hazelnuts.

Pour into the cake tin and bake for 40 mins until the outside of the cake is cooked and the centre is still slightly squidgy.

Cool on a wire rack. Alternatively, serve the cake warm as a dessert. Either way, dust the top with icing sugar before serving.

Rise Crispie Squares

Ingredients:

- ☆ 2/3 cup golden syrup
- ☆ 1 cup brown sugar
- ☆ 1 cup smooth peanut butter
- ☆ 4 cups vegan rice crispies

Method:

Combine sugar and golden syrup in saucepan.

Stir over moderate heat until mixture starts to bubble, add peanut butter & mix in.

Once well mixed remove from heat and stir in rice crispies.

Press into 9 inch pan and leave to cool.

Cut into squares

Chocolate Cake

Ingredients:

- ☆ 1 & 1/2 cups white flour
- ☆ 1/3 cup cocoa
- ☆ 1 tsp baking soda
- ☆ 1/2 tsp salt
- ☆ 1 cup sugar
- ☆ 1/2 cup vegetable oil
- ☆ 1 cup cold water, or coffee
- ☆ 2 tsps vanilla extract
- ☆ 2 tbsps white vinegar

Method:

Sift together the flour, cocoa, baking soda, salt and sugar.

Combine the oil, water (or coffee) and vanilla essence. Mix into dry ingredients and mix until smooth.

Add vinegar and stir quickly.

Bake in 8 inch square tin at 375°F/190°C/gas mark 5 for 25-30 mins.

Cool cake in tin.

Lemon Drizzle Cake

Ingredients:

- ☆ 1 cup soya milk
- ☆ 1 tsp vinegar
- ☆ 1 & 1/4 cups self-raising flour
- ☆ 2 tbsps cornflour
- ☆ 1/2 tsp baking powder
- ☆ 1/2 tsp bicarbonate of soda
- ☆ pinch of salt
- ☆ 1/3 cup vegetable oil
- ☆ 3/4 cup sugar
- ☆ 2 lemons and few tablespoons of sugar for drizzle (depending on how sweet/lemony you want the cake to taste)

Method:

Preheat oven to 350°F/180°C/gas mark 4.

In a bowl, mix the vinegar and to soya milk and mix to curdle. Add to this the oil and sugar and mix.

Put all the dry ingredients in a separate bowl and mix well.

Add the soya milk mixture to the dry ingredients and mix (with an electric whisk if possible).

Pour into a lined and /or greased loaf tin and bake for 30-40 minutes. You can check after 25 minutes. DO NOT OPEN THE OVEN TOO SOON! When it's done a skewer or knife will come out clean.

Towards the end of baking time, squeeze the lemon juice and pour into a pan and add sugar. Heat the mixture until boiling and keep stirring for at least a minute.

When the cake is done but still hot and in the tin, make some holes with a fork in the top (in a nice pattern if you feel like it) and pour the lemon mixture over the top so the liquid sinks into the cake.

Leave to cool.

Chocolate Brownies

Ingredients:

- ☆ 170g self-raising flour
- ☆ pinch of salt
- ☆ 2 tbsps cocoa
- ☆ 170g caster sugar
- ☆ 5 tbsps sunflower oil
- ☆ 230ml sweetened soya milk
- ☆ 1 tsp vanilla extract

Method:

Pre-heat the oven to 350°F/180°C/gas mark 4.

Grease and flour a 20cm/8in square cake tin.

In a bowl sift together the flour, salt, cocoa powder and sugar.

Add the oil, soya milk and vanilla extract, and mix carefully together until completely mixed.

Pour into the tin, and bake for about 25 minutes, until the brownies spring back when gently pressed.

Leave to cool for five minutes, then turn out onto a wire rack.

Gluten-free Cherry, Coconut & Chocolate Chip Cookies

Makes 16-18

Ingredients:

- ★ 1/2 cup maize flour
- ★ 1/4 cup desiccated coconut
- ★ 1/2 cup ground almonds
- ★ 1/2 cup cornstarch
- ★ 1/4 cup arrowroot
- ★ 2 tbsps soya flour
- ★ 1/2 tsp xanthan gum
- ★ 1/2 tsp salt
- ★ 2 & 1/2 tsp baking powder
- ★ 1/2 tsp baking soda
- ★ 1 & 1/2 cups light brown sugar
- ★ 2 & 1/2 tbsps agave syrup
- ★ 1-2 tsps vanilla extract
- ★ 1/2 cup cherry soya yoghurt
- ★ Water (about 2 tbsps , enough to make a smooth, firm dough)
- ★ 1 bar each dairy-free white and milk chocolate (e.g. Organica) chopped into small chunks
- ★ 1 tub glace cherries

Method:

Preheat oven to 350°F/180°C/gas mark 4.

Mix dry ingredients together.

Add wet ingredients and mix well.

Roll dough into 2 logs and cut into 16 or 18 slices with a sharp knife.

Chill dough for several hours or overnight (improves texture).

Bake at 175°C, for 15 min.

Pfefferkuchen (German spice biscuits)

Makes 30 biscuits

Spicy German biscuits that are made around Christmas

Ingredients:

- ★ 150g margarine (at room temperature)
- ★ 250g sugar
- ★ 3 tbsps golden syrup
- ★ 1/2 tbsp ground ginger
- ★ 1/2 tbsp ground cloves
- ★ 1 tbsp ground cinnamon
- ★ 1 tsp cardamom
- ★ 1/2 tsp bicarbonate of soda
- ★ 500g plain flour

Optional Glaze

- ★ icing sugar and a little soya milk or water & lemon juice
- ★ ground almonds
- ★ cocoa powder

Method:

Whisk the margarine with the sugar and golden syrup. Add the rest of the ingredients, kneading in the flour bit by bit until you have a good dough.

Refrigerate the dough for 12 hours and then take out and leave in a cool place for another 12 hours.

Pre-heat the oven to 200°C/400°F/Gas Mark 6.

Roll the dough out to 2-3 mm thickness and cut out shapes. Bake for 10 minutes and leave to cool on a wire rack for 10 minutes.

For the glaze: Cream margarine with the icing sugar using a fork or electric whisk, add a bit of ground almonds and cocoa to taste.

Coffee & Walnut Cake

Ingredients:

- ☆ 200 ml soya milk
- ☆ 150 ml coffee
- ☆ 90 ml vegetable oil
- ☆ 1 tsp vanilla essence
- ☆ 2 tbsps golden syrup
- ☆ 350g flour
- ☆ 100g brown sugar
- ☆ 74g chopped walnuts, plus some more for decorating
- ☆ 2 tsps baking powder
- ☆ 150g margarine
- ☆ 250g icing sugar
- ☆ 1 tsp instant coffee

Method:

Pre heat the oven to 200°C/400°F/Gas Mark 6. Grease a 23cm/9 inch round cake tin.

Mix the soya milk, coffee, oil, vanilla essence and syrup.

Mix separately the flour, sugar, chopped walnuts, and baking powder.

Mix the wet ingredients into the dry, pour into the tin and bake for 30 mins.

Leave to cool, turn out and cool further.

For the buttercream icing: Cream the margarine with the icing sugar using a fork or an electric whisk. Dissolve 1 tsp of instant coffee in 1 tsp hot water mixed in and mix into the Buttercream mixture.

Apply the Buttercream mixture over the top of the cake and smooth over evenly. Scatter the broken walnuts on top.

Apple & Ginger Cake

Ingredients:

- ☆ 10 oz plain flour (or half wholemeal)
- ☆ 1 tsp baking powder
- ☆ 1 tsp bicarb
- ☆ 1 tsp ground ginger
- ☆ 1 tsp mixed spice
- ☆ 4 oz sugar
- ☆ 4 oz marg
- ☆ 2 rounded tbsp golden syrup
- ☆ 100 ml soya milk
- ☆ 2 apples, grated
- ☆ 6-8 chunks of stem ginger in syrup, chopped
- ☆ 1 tbsp Demerara to sprinkle on top

Method:

Preheat oven to 350°F/180°C/gas mark 4.

Grease and line an 8" tin.

Mix dry ingredients.

Melt margarine with syrup, add milk.

Add apple and stem ginger to dry ingredients.

Pour on wet ingredients and mix well.

Pour mixture in to cake tin, sprinkle with Demerara.

Bake for 45mins.

Bakewell Tart

Ingredients:

- ★ Shortcrust pastry (enough to line a 9 inch tin across the bottom and up the sides) Just-roll is vegan or you can make your own
- ★ Jam, raspberry or strawberry work well.
- ★ 200g self-raising flour
- ★ 1 heaped teaspoon baking powder
- ★ 75g brown sugar
- ★ 30 - 40g ground almonds
- ★ 1/2 tsp almond essence
- ★ 240ml water
- ★ 90ml sunflower oil
- ★ 200g icing sugar
- ★ Water
- ★ (Optional) Vegan Chocolate sauce (e.g. dark choc sauce in a squeezey bottle that you might put on ice cream)

Method:

Preheat oven to 350°F/180°C/gas mark 4.

Line a big square tin with greased baking paper, leave a bit sticking above the sides to pull cake out later.

Roll out the pastry and place on bottom of papered tin, letting some of the pastry go up the sides of the tin. Prick pastry with a folk.

Spoon lashings of tasty jam onto the pastry.

In a bowl, sieve the flour, baking powder, sugar and ground almonds and mix together.

In a jug mix the water, oil and essence. Add the liquid a big dollop at a time to the dry ingredients, stirring well with each dollop. The mixture should be quite runny, so if it isn't, add a bit more oil and water.

Pour into the middle of the jammy pastry. The mixture should spread out, but if it isn't even just tip the tin gently until the cake mixture is spread evenly over the pastry and jam.

Bake in the oven for 40 mins.

Remove from tin when cooled by picking up by the baking paper which should be lining the tin right up the sides

Sieve the icing sugar into a bowl, add water, but not much as the icing should be as un runny as poss.

Ice the cake, then using the ice cream choc sauce, draw horizontal lines across the cake about 2 cm apart.

Taking a sharp knife, lightly run the knife vertically down through the icing, leave a 2cm gap and then run the knife vertically up. repeat for the rest of the cake.

Chocolate & Cherry Cake

Ingredients:

- ★ 18oz/510g self raising flour
- ★ 3 tsp baking powder
- ★ 6 tbsp cocoa
- ★ 18oz/510g sugar
- ★ 15 tbsp sunflower or vegetable oil
- ★ 8 fl oz/690ml soya milk
- ★ 3 tsp vanilla essence
- ★ 4oz icing sugar
- ★ 2 oz margarine
- ★ 1 oz cocoa powder
- ★ Cherry jam
- ★ 2 cartons of soya whipping cream
- ★ 1 oz cocoa powder
- ★ Cherry Pie Filling
- ★ Large bar of vegan cooking chocolate

Method:

Sieve all the dry ingredients together in a bowl. Mix in the wet ingredients. Pour into two greased or lined 11" cake tins.

Bake in the centre of the oven at 350°F/180°C/gas mark 4 for approx. 45 mins or until a skewer or fork comes out clean. Turn out on to cooling racks and leave to cool thoroughly.

Sandwich together with cherry jam and 'butter' icing: Sieve together the icing sugar and cocoa powder. 'Cream' the margarine then add the sifted icing sugar and cocoa and cream together.

For the topping:

Beat the cream in a bowl then sift in the cocoa powder and beat again. Spread the topping over the entire cake apart from a circle in the middle of the top, put cherry pie filling in this gap.

Melt a large bar of vegan cooking chocolate in a bain marie then spread it out on a large piece of greaseproof paper to cool. Roughly chop it and place all over the cake.

Lemon Cupcakes

Ingredients:

- ☆ 300g self-raising flour
- ☆ 1 tsp bicarbonate of soda
- ☆ 100g sugar
- ☆ 200ml sunflower oil
- ☆ 200 ml soya
- ☆ 2 tsp lemon essence

Method:

Oil a tin and preheat oven to 350°F/180°C/gas mark 4.

Sift flour, sugar and bicarb in a bowl.

In a jug combine the oil, soya and lemon essence.

Make well in the centre of the flour and pour in wet ingredients, mix well.

Pour into cup cake cases. Place on the tray and bake for about 12 minutes, or until skewer comes clean.

Decorate as required.

Caramel Chocolate Sweets

Ingredients:

- ★ 9 oz sugar
- ★ 4 oz golden syrup
- ★ 4.5 fl oz water
- ★ 1 tsp vanilla extract
- ★ 200g vegan chocolate

Method:

In a heavy pan slowly dissolve sugar in water, syrup, and vanilla extract.

Once dissolved heat quickly until it reaches hard crack stage. (To test for hard crack the caramel should be tipped from a spoon under water. If it runs straight off it is not ready, if it sort of stops as it leaves the spoon, keep it there a few seconds then lift out and tap on edge of bowl. It should 'sound' hard.). NB: note there is a very fine line between almost ready and burnt, so after 10 mins of boiling you must check constantly!

Allow to settle. Pour as required onto greaseproof paper (can be set into bars or drops etc). BE CAREFUL, UNBELIEVABLY HOT!!

Allow to cool. Melt vegan chocolate. Coat cooled down caramel.

Optional: For a different flavour you can stir in sesame seeds or coconut just before pouring.

Carrot cake

Ingredients:

- ★ 8oz grated carrot
- ★ 6oz sultanas
- ★ 5oz self raising white flour
- ★ 5oz wholemeal flour
- ★ 6oz sugar
- ★ 1 tsp cinnamon
- ★ 1 tsp ginger
- ★ 8 fl oz vegetable oil
- ★ 7 fl oz water
- ★ Pinch salt
- ★ Dash vinegar
- ★ ½ tsp vanilla essence
- ★ 4oz vegan marg
- ★ 6oz icing sugar
- ★ ½ tsp vanilla essence

Method:

Preheat oven to 375°F/190°C/gas mark 5. Stir all dry ingredients together then mix in wet ones. NB: You may find that you need less water than given in the recipe — it seems to depend on how 'wet' the grated carrots are.

Bake for 45 mins. Reduce oven to 160°C and cook for another 30 mins.

Cool in tin.

For the icing, mix margarine, sieved icing sugar and vanilla essence. Ice cake when completely cool. You can decorate with chopped walnuts or dried cranberries

Tea Cake

Ingredients:

- ☆ 8 oz mixed fruit
- ☆ 6 fl.oz cold strained tea
- ☆ 4 oz soft brown sugar*
- ☆ 8 oz S.R. flour
- ☆ 1 medium size ripe banana, well mashed

Method:

Soak fruit overnight in the tea. Cover with a plate.

Heat oven to 160°C and grease a 1 lb loaf tin.

Add all remaining ingredients and beat well. The consistency should be slightly wet so add a little water if necessary.

Pour into tin and bake for 1hr (or until cooked). Leave in tin to cool.

*I have been experimenting with using sweet freedom instead of sugar. It worked well with 3 oz of sweet freedom but it was a bit too sweet for my me (my teenage nephew thought it was just right though!) This time I'm going to use 2 3/4 oz.