



Vegan Cakes are a relatively new category as compared with traditional cake recipes.

There have been vegan cake recipes-- the accidentally vegan cakes that were made during wartime, when eggs, butter, milk were difficult to procure. I still use the basis of those recipes. Today we have better ingredients, a plethora of choice in plant-milks, creams, fats and sweeteners and a new ever-expanding group of brilliant vegan pastry chefs who are creating exquisite vegan cakes.

You may see recipes, for example for a Vegan Sponge Cake. There is no direct vegan technique for making a classic sponge cake. A traditional sponge cake has just three ingredients: flour, sugar, and eggs. There is no chemical leavening or shortening. Still, you see recipes for Vegan Victoria Sponge Cakes, especially from our friends in the UK and very popular now thanks to GBBO. It is British layer cake is made up of two buttery, tender sponge cake rounds that sandwich a thick layer of jam and, often, a dollop of sweetened whipped cream. We can do that.

So how do we make excellent, reliable vegan cakes that everyone will enjoy?

- Accuracy is key to a predictable outcome.
- Measure ingredients carefully and check the oven temperature using an oven thermometer or two.
- Choose a recipe from a trusted reliable source.
- Learn foundational Technique as taught in Essential Vegan Desserts.

Tips for Making Successful Vegan Cakes

1. Read the recipe all the way through. If there are obvious errors, or something you don't understand, figure it out before you start.

2. Mise En Place: Get all your ingredients prepped and measured. Grind sugar, roast, cool nuts and seeds, soak nuts – etc.
3. Use the proper equipment. Changing the size of baking pans without changing the recipe is a recipe for disaster.
4. If you want to change a recipe: no oil, different flours for example:
Scale the recipe down by 50% or more. Make careful notes, and review, then change one ingredient at a time. Every time an ingredient is changed, expect a different result.
5. Use good-quality ingredients: pure vanilla extract, not vanillin, pure maple syrup, not pancake syrup; fresh, additive-free flour aluminum-free baking powder (date the can when you open it; baking powder stays fresh about three months).
6. Set the oven racks. Cakes bake best on the middle rack. I bake cupcakes in the upper third of the oven to help the dome.
7. Select the correct size pan. If the pan is too big or too small for the amount of batter, your cake will be either thin and burnt or overflowing and gooey.
8. To find the volume of any pan, fill it with water, and carefully pour the water out into a measuring. To ensure that the center bakes through, nondairy, egg-free cake batters generally do not fill the pan more than a scant half full, unless the recipe specifies differently.
9. Grease the bottom and sides of the baking pan, and line the bottom of the pan with a piece of parchment paper cut to fit. You want your cakes to come out of the pan in one piece.
10. Do not use an oil spray on Bundt pans. Use a flour/ oil spray instead.
11. Measure the dry and liquid ingredients accurately using the correct utensil for each. Use a digital scale and record the results.
12. Once the dry and liquid ingredients are mixed, get the batter into the pan and right into the oven.
13. Do not overcrowd the oven. Arrange cake pans about two inches apart and two inches away from the oven walls for even baking.
14. Set a timer and resist the temptation to open the oven door before the minimum baking time has elapsed. Check your baked goods quickly so the oven temperature doesn't drop.

Basic Vegan Vanilla Cake from Rouxbe.

This simple to make, basic vanilla cake is a quite versatile. It can be used as the base of a multi-layered cake or as a cupcake batter. Add the seeds from a vanilla bean, or vanilla paste, use a portion of whole wheat pastry flour, try different plant milks, replace the oil with applesauce (about 7 tablespoons). Remember that every change will affect the outcome.

The baking powder, baking soda and vinegar work to leaven the cake; no further egg replacement is necessary,

Yield: 3 cups batter for 1 8 or 9 inch layers or 18 cupcakes

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Ingredients

1 2/3 cup all-purpose flour

7/8 cup / 180g vegan cane sugar, lightly ground in a food processor

1 tsp baking powder

1 tsp baking soda

3/4 tsp fine sea salt

6 tbsp neutral vegetable oil

1 cup + 2 tbsp non-dairy milk

2 tbsp pure vanilla extract

1 1/2 tsp apple cider vinegar

Procedure:

Position a rack in the middle of the oven and preheat the oven to 350°F (175°C). Oil the sides and bottom of the cake pan and line the bottom with a parchment circle or cut the parchment paper to fit. Do not oil the paper.

In a medium bowl, whisk, measure and sift together the dry ingredients.

Place the oil in a medium mixing bowl. Add the milk, vanilla and vinegar and whisk until very well combined.

Pour the wet ingredients into the dry ingredients and whisk until the batter is smooth. Pour the batter into the prepared pan. The batter should be pourable. Rotate the pan to level the batter and tap it lightly on the counter to get rid of some of the air bubbles.

Transfer to the preheated oven and bake for about 25 minutes or until the top of has set, the sides have started to pull away from the pan and a tester or wooden toothpick inserted into the center comes out clean or with a few moist crumbs attached.

Remove from the oven and place the pan on a wire cooling rack to cool for 10 minutes. Run a thin spatula around the sides of the cake to release the sides from the pan. Invert the cake onto

the wire rack, remove the pan and carefully peel off the parchment paper. Invert the cake again so that the top is facing up on the rack. Cool completely.

When the cake is completely cool, slide a cardboard circle or a flat plate underneath it. Cover the cake tightly with plastic wrap and refrigerate until cold before glazing or frosting.

This cake can be wrapped airtight in a double layer of plastic wrap and frozen for up to 2 months. When defrosting, be sure to defrost unwrapped.