



Vegan Chocolate “Wacky” Cake

If you're short on time and looking to make a tasty vegan cake, check out this quick recipe for vegan chocolate cake. The recipe includes an easy-to-prepare peanut butter frosting. If you're fast enough, you can get this one made in 30 minutes, including bake time. Ready, set, cook!

Ingredients

Cake:

- 1 1/2 cups white flour
- 1 tsp baking soda
- 1 tsp salt
- 1 cup sugar
- 1/3 cup cocoa
- 1 tbsp vinegar
- 5 tbsp canola oil
- 1 tsp vanilla
- 1 cup warm water

Frosting:

- 1/3 cup Earth Balance Margarine
- 1/3 cup Earth Balance Shortening
- 1 tbsp Agave Nectar
- 1/2 cup peanut butter
- 1 cup powdered sugar

Preparation Process

Pour the dry ingredients and wet ingredients into separate bowls and stir

Mix the dry ingredients and wet ingredients together and stir.

Coat a cake tin with the canola, then sprinkle the cocoa powder on top until the tin is completely powdered.

Pour the batter into the tin, smooth the top and bake at 350 degrees for 20-25 minutes.

While the cake bakes, add the margarine and shortening to a large bowl, then pour in the agave and peanut butter. Stir the ingredients together, either by hand or with a blender, then stir in the sugar until all the ingredients are completely mixed.

Remove the cake from the oven, let cool and cut off the excess cake skin so that the cake is level with the cake tin. Flip the cake upside-down, frost and serve

If you want to watch the video again. Click [here](#).