

## **The Best Ever Chocolate Cake: No eggs! No milk!**

I defy anyone who loves chocolate cake not to flip over this ultra rich, moist cake! Recipe makes enough for 12 regular cupcakes, 6 jumbo ones or almost 24 mini. It is enough for one small bundt cake. Double the recipe for an 8" by 8" square cake.

1 cu plain soy milk (low-fat is good)	1 cu all purpose flour
1 teaspoon apple cider vinegar	1/3 cu cocoa powder
3/4 cu granulated sugar	3/4 tsp baking soda
1/3 cu canola oil	1/2 tsp baking powder
1 tsp vanilla extract	1/4 tsp salt
1/2 tsp almond extract or more vanilla	

Preheat oven to 350°. Grease a cake pan with some non-hydrogenated soy "butter," like Earth Balance or line muffin/cup cake pans with foil cups.

Whisk soy milk and vinegar in large bowl, set aside to curdle for a few minutes. Add sugar, oil, vanilla extract and other extract to soy mixture and beat until foamy. In a separate bowl, sift together flour, cocoa, baking soda, baking powder and salt.

Add in 2 batches to wet mixture and beat until smooth.

Fill containers 3/4 full. Bake until done - for the bundt and square pan about 40 minutes; large cupcakes 18-20 minutes and mini-cupcakes about 8-11 minutes. Insert a toothpick and if it comes out clean, then cake is done. Cool before frosting or sprinkle with confectionary sugar.

*From "Vegan Cupcakes Take Over the World" by Isa Chandra Moskowitz*