



# Vegan Cake Recipe Ideas!



Here are some recipes to help you  
get started



## Vegan Chocolate Brownies

### Ingredients

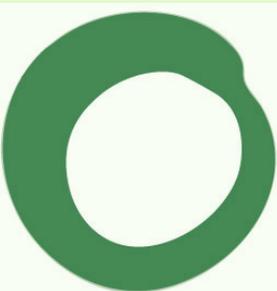
**Serves: 16**

- 250g plain flour
- 350g demerara sugar
- 65g plain cocoa powder
- 1 tsp baking powder
- 1 tsp salt
- 250ml water
- 250ml vegetable oil
- 1 tsp vanilla extract

### Method

**Prep:5min › Cook:20min › Extra time:5min › Ready in:30min**

1. Preheat the oven to 180 C / Gas mark 4.
2. In a large bowl, stir together the flour, sugar, cocoa powder, baking powder and salt. Pour in water, vegetable oil and vanilla; mix until well blended. Spread evenly in a 23x33cm (9x13 in) baking tin.
3. Bake for 25 to 30 minutes in the preheated oven, until the top is no longer shiny. Let cool for at least 10 minutes before cutting into squares.



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# Vegan Chocolate Cake

## Ingredients

### For the cake

- a little dairy-free sunflower spread, for greasing
- 1 large ripe avocado (about 150g)
- 300g light muscovado sugar
- 350g gluten-free plain flour
- 50g good-quality cocoa powder
- 1 tsp bicarbonate of soda
- 2 tsp gluten-free baking powder
- 400ml unsweetened soya milk
- 150ml vegetable oil
- 2 tsp vanilla extract

### For the frosting

- 85g ripe avocado flesh, mashed
- 85g dairy-free sunflower spread
- 200g dairy-free chocolate, 70% cocoa, broken into chunks
- 25g cocoa powder
- 125ml unsweetened soya milk
- 200g icing sugar, sifted
- 1 tsp vanilla extract
- gluten-free and vegan sprinkles, to decorate

## Method

### STEP 1

- Heat oven to 160C/140C fan/gas 3. Grease two 20cm sandwich tins with a little dairy-free sunflower spread, then line the bases with baking parchment.

### STEP 2

- Put 1 large avocado and 300g light muscovado sugar in a food processor and whizz until smooth.

### STEP 3

- Add 350g gluten-free plain flour, 50g cocoa powder, 1 tsp bicarbonate of soda, 2 tsp gluten-free baking powder, 400ml unsweetened soya milk, 150ml vegetable oil and 2 tsp vanilla extract to the bowl with  $\frac{1}{2}$  tsp fine salt and process again to a velvety, liquid batter.

### STEP 4

- Divide between the tins and bake for 25 mins or until fully risen and a skewer inserted into the middle of the cakes comes out clean.

### STEP 5

- Cool in the tins for 5 mins, then turn the cakes onto a rack to cool completely.

### STEP 6

- While you wait, start preparing the frosting. Beat together 85g ripe avocado flesh and 85g dairy-free sunflower spread with electric beaters until creamy and smooth. Pass through a sieve and set aside.

### STEP 7

- Melt 200g dairy-free chocolate, either over a bowl of water or in the microwave, then let it cool for a few mins.

### STEP 8

- Sift 25g cocoa powder into a large bowl. Bring 125ml unsweetened soya milk to a simmer, then gradually beat into the cocoa until smooth. Cool for a few mins.

### STEP 9

- Tip in the avocado mix, 200g sifted icing sugar, melted chocolate and 1 tsp vanilla, and keep mixing to make a shiny, thick frosting. Use this to sandwich and top the cake.

### STEP 10

- Cover with sprinkles or your own decoration, then leave to set for 10 mins before slicing. Can be made 2 days ahead.



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# Vegan Flapjacks

## Ingredients

- 3 ripe bananas (about 300g/10½oz)
- 2 tbsp golden syrup
- 2 tbsp coconut oil
- 100g/3½oz dried apricots, roughly chopped
- 50g/1¾oz unsweetened desiccated coconut
- 50g/1¾oz pumpkin seeds
- 200g/7oz rolled oats
- pinch flaky sea salt

## Method

1. Preheat the oven to 180C/160C Fan/Gas 4 and line a 20x20cm/8x8in square tin with baking paper.
2. In a large mixing bowl, use a fork to mash the bananas until smooth. Stir in the golden syrup and coconut oil until combined (first quickly melt the coconut oil on low in the microwave if it is solid at room temperature).
3. Stir the apricots into the banana mixture with the desiccated coconut, pumpkin seeds, oats and a pinch of flaky sea salt until all of the oats are well coated in the banana mixture.
4. Pour the mixture into the prepared tin, using the back of the mixing spoon to press it into the corners of the tin and level the mixture to create a smooth surface.
5. Bake the flapjacks in the oven for 30 minutes, or until the top and edges are golden-brown.
6. Turn the flapjack out onto a wire rack to cool completely before slicing into 9 squares. Store in an airtight container for up to 3-4 days.

# Vegan Banana Bread

## Ingredients

- 3–4 very ripe bananas (about 325g/11½oz peeled weight),  
mashed using a fork
- 100g/3½oz soft light brown sugar
- 300g/10½oz self-raising flour
- 100g/3½oz sultanas
- 50g/1¾oz shelled pecan nuts, chopped (optional)
- 1 tsp ground mixed spice
- 1 tsp baking powder
- 150ml/5fl oz sunflower oil, plus extra for greasing

## Method

1. Preheat the oven to 180C/160C Fan/Gas 4. Grease and line the base and sides of a 900g/2lb loaf tin with baking parchment.
2. Put the mashed bananas in a large bowl and add the sugar, flour, sultanas, pecan nuts (if using), mixed spice and baking powder.
3. Mix lightly with a wooden spoon until roughly combined, then add the oil and beat together well.
4. Spoon the cake batter into the prepared tin and smooth the surface. Bake for 55–60 minutes, or until a skewer inserted into the centre of the cake comes out a little moist, but clean.
5. Leave the cake to cool in the tin for 10 minutes, then carefully turn out onto a wire rack and leave to cool for around an hour before serving.

# Vegan Lemon Cake

## Ingredients

- 100ml vegetable oil, plus extra for the tin
- 275g self-raising flour
- 200g golden caster sugar
- 1 tsp baking powder
- 1 lemon, zested, 1/2 juiced

## For the icing

- 150g icing sugar
- 1/2 lemon, juiced

## Method

### STEP 1

- Heat oven to 200C/180C fan/gas 6. Oil a 1lb loaf tin and line it with baking parchment. Mix the flour, sugar, baking powder and lemon zest in a bowl. Add the oil, lemon juice and 170ml cold water, then mix until smooth.

### STEP 2

- Pour the mixture into the tin. Bake for 30 mins or until a skewer comes out clean. Cool in the tin for 10 mins, then remove and transfer the cake to a wire rack to cool fully.

### STEP 3

- For the icing, sieve the icing sugar into a bowl. Mix in just enough lemon juice to make an icing thick enough to pour over the loaf (if you make the icing too thin, it will just run off the cake).

# Vegan Vanilla Cupcakes

## Ingredients

### For the vegan cupcakes

- 275g/9<sup>3</sup>/<sub>4</sub>oz self-raising flour
- 1 tsp baking powder
- 225g/8oz caster sugar
- 200ml/7fl oz sunflower oil
- 200ml/7fl oz slightly sweetened soya milk
- 1 tsp vanilla extract

### For the vegan vanilla frosting

- 400g/14oz icing sugar
- 150g/5<sup>1</sup>/<sub>2</sub>oz dairy-free margarine
- 2 tsp vanilla extract

## Method

1. Preheat the oven to 190C/170C Fan/Gas 5. Line a 12-hole muffin tin with paper cupcake cases.
2. Mix the flour, baking powder and sugar together in a large bowl. Make a well in the centre and add the sunflower oil, soya milk and vanilla. Use a large metal whisk to thoroughly combine all the ingredients.
3. Spoon the batter into the cupcake cases and bake for 18–20 minutes, or until well risen and firm to the touch. Leave to cool in the tin for at least 1 hour before icing.
4. To make the frosting, sift the icing sugar into a large bowl and add the dairy-free spread and vanilla. Beat with a wooden spoon until smooth and creamy.
5. Either spread the frosting on the cooled cupcakes or spoon into a large piping bag fitted with a star nozzle and pipe on top. Leave to set for 30–60 minutes in the fridge before serving.

# Vegan Blueberry Muffins

## Ingredients

- 200ml/7fl oz oat milk
- 1 tsp apple cider vinegar
- 300g/10½oz plain flour
- ½ tsp salt
- 150g/5½oz caster sugar
- ¼ tsp bicarbonate of soda
- 2 tsp baking powder
- 3 tbsp poppy seeds
- 2 lemons, juice and zest
- 2½ tbsp olive oil, plus extra for greasing
- 175g/6oz frozen blueberries

## For the lemon drizzle icing

- 120g/4¼oz icing sugar
- 2 tbsp oat milk
- 4 tbsp fresh lemon juice
- lemon zest, to garnish

## Method

1. Preheat the oven to 200C/180C Fan/Gas 6 and grease a 10–12-hole muffin tin.
2. Mix the oat milk and vinegar together and leave for about 5 minutes to create a buttermilk-like consistency.
3. Sift all the dry ingredients together in a large bowl. Pour the remaining wet ingredients into the milk and vinegar and whisk together. Fold the wet ingredients into the dry, making sure no pockets of flour have been left.
4. Add half the frozen blueberries, if using, to the mixed batter and turn gently (you just want to fold them in to prevent the colours mixing). Divide the mixture evenly between the muffin tin holes and top each one with a few of the remaining frozen berries and push into the surface. Bake for 25–30 minutes until a skewer inserted into the centres comes out clean. Remove from the tin and allow to cool completely if you want to add the icing.
5. To make the icing, mix the icing sugar with the oat milk and lemon juice in a bowl until runny enough to drizzle over the top of each muffin (simply add 1 teaspoon more of icing sugar at a time if it's too runny). Sprinkle fresh lemon zest over the top of each muffin to decorate.

# Vegan Oat & Raisin Cookies

## Ingredients

- 100g/3½oz spelt, wholemeal or plain flour
- ½ tsp bicarbonate of soda
- ¾ tsp cinnamon
- ¼ tsp salt
- 115g/4oz rolled oats such as porridge oats
- 50g/1¾oz coconut oil, melted
- 50g/1¾oz light brown sugar
- 50g/1¾oz granulated or caster sugar
- 5 tbsp aquafaba
- ½ tsp vanilla extract
- 75g/2½oz raisins (you can also use currants, snipped dried apricots or dried cherries)

## Method

1. Preheat the oven to 180C/160C Fan/Gas 4. Line a baking tray with a piece of baking paper.
2. Sift the flour, bicarbonate of soda, cinnamon and salt into a large mixing bowl and stir in the oats.
3. In a separate bowl, stir the melted coconut oil, sugars, aquafaba and vanilla together until thoroughly combined.
4. Stir the wet ingredients into the dry ingredients then stir in the raisins until everything is combined evenly.
5. Drop heaped teaspoons of mixture onto the tray, allowing 5cm/2in of space between each cookie. (For neater cookies, you can roll into balls and flatten slightly.) Bake for 10 minutes, until the edges are golden brown and the cookies are just set.
6. Transfer to a wire rack to cool for as long as you can bear. (They are really very good warm.)

# Vegan Carrot Cake

## Ingredients

### Cake

- 8 oz (225g) grated carrot
- 6 oz (170g) sultanas or raisins
- 5 oz (140g) SR white flour
- 5 oz (140g) SR wholemeal flour
- 6 oz (170g) sugar
- 1 tsp cinnamon
- 1 tsp ginger
- 7 fl oz (200ml) vegetable oil
- 7 fl oz (200ml) water
- pinch of salt
- dash of vinegar
- 1/2 tsp vanilla essence

### Icing

- 6 oz (170g) icing sugar
- 1/2 tsp vanilla essence
- 3 oz (115g) vegan margarine
- Cashews or sunflower seeds

## Method

1. Preheat the oven to 190C/375F/gas mark 5.
2. To make the cake, stir all the dry ingredients together and then mix the wet ones in.
3. Bake for 45 minutes, then reduce oven to 160C/325F/gas mark 3 and cook for another 30 minutes. Cool in tin.
4. To make the icing mash the sugar and vanilla essence into the margarine with a fork.
5. Ice the cake once it is cold. Optional: top with very roughly chopped cashew nuts or sunflower seeds.

# Vegan Scones

## Ingredients

- 350g self-raising flour , extra for dusting
- ¼ tsp salt
- 1 tsp baking powder
- 3 tbsp caster sugar
- 95g vegan vegetable spread
- 150ml soy milk , plus extra to glaze
- jam , to serve
- vegan cream alternative, e.g. oat-based crème fraîche, to serve

## Method

### STEP 1

- Mix the flour, salt, baking powder and sugar in a bowl. Rub in the vegetable spread until you have fine breadcrumbs. You can also gradually pulse it in a food processor until it resembles breadcrumbs.

### STEP 2

- Gradually stir the milk into the flour mixture until you have a smooth dough.

### STEP 3

- Lightly dust your surface with flour and gently roll out the scone dough until 2cm thick. Transfer onto a baking tray lined with parchment and put it in the fridge for 30 mins to firm up.

### STEP 4

- Remove the dough from the fridge and using a 7cm cutter, cut out the scones. Put them, top side down, onto another baking sheet lined with paper, leaving a 2cm gap between each one. This gives the scones an even top. Brush with the extra milk, making sure that it doesn't drip onto the sides (otherwise they will rise unevenly). Put the scones in the freezer for 15 mins. Heat the oven to 220C/200C fan/gas 7. Remove from the freezer and bake for 15-20 mins until golden brown. Serve with jam and vegan cream, if you like.