

# Vegan Vanilla Strawberry Cake

prep time

15 mins

cook time

30 mins

serves

10

## ingredients

### For cake

- 220g Self Raising Flour
- 200g White Granulated Sugar
- 1 tsp Baking Soda
- ½ tsp Salt
- 240ml Soy Milk or non-dairy milk
- 2 tsp Vanilla Extract
- 80ml Vegetable Oil
- 1 tbsp Apple Cider Vinegar

### For Vanilla Icing

- 450g Icing sugar
- 45g Vegan Butter
- 4 tbsp Soy Milk or Other non-dairy milk
- 2 tsp Vanilla Extract



## Method

Preheat the oven to 350°F (180°C). Spray two 7-inch round cake pans with non-stick spray and cut parchment paper into circles to fit the bottoms.

Sift the flour into a mixing bowl and add the sugar, baking soda and salt. Mix together. Add the soy milk, vanilla, oil and vinegar and give it a quick whisk with a hand whisk until just combined. Divide the batter evenly between your two prepared cake pans. Bake for 25-30 minutes or until a toothpick inserted into the centre of one of the cakes comes out clean. Let the cakes cool in the pans for a few minutes before transferring them to a wire cooling rack to cool completely.

Prepare your icing. Add the icing sugar, vegan butter, vanilla and half of the soy milk. Beginning on low speed, mix with an electric mixer, slowly increasing speed. Add the rest of the soy milk, only as much as needed until it is smooth and creamy.

When your cake is completely cool, add icing to the top of one of the layers. Add the second layer on top and ice it completely, using a knife to carefully ice the sides of the cake.

Decorate with fresh strawberries and serve right away. If you're not serving right away, then omit the strawberries or serve them on a plate alongside the cake, so it doesn't get soggy.