THE J.M. SMUCKER Co

Plant-Based Birthday Cake

Prep Time	Cook Time	Serves	Difficulty
20 mins	38 mins	N/A	N/A

Ingredients

- **Cake:**
- 2 1/2 cups Robin Hood® Organic All Purpose Flour

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- 1 1/2 cups white sugar
- 2 tsp baking soda
- 1 tsp salt
- 1 1/2 cups non-dairy milk such as almond or coconut
- 2/3 cup Canola or Vegetable Oil
- 1/4 cup apple cider vinegar
- 1 tbsp vanilla extract
- 3 tbsp sprinkles, optional
- **Chocolate Icing:**
- 1/4 cup Shortening
- 1/3 cup cocoa
- 3-4 cups icing sugar
- 6-8 tbsp non-dairy milk such as almond or coconut
- 1 tsp vanilla extract

Directions

Step 2:

Preheat oven to 350°F (175°C). Grease two 8" cake pans and line with parchment paper.

Step 3:

Combine dry ingredients in large bowl of electric mixer. Mix on low speed for 30 seconds just to combine. Combine liquid ingredients in small bowl. Beat in liquid ingredients and mix until smooth, about 30 seconds. Stir in sprinkles if using. Batter might have some small lumps. Pour into prepared pans.

Step 4:

Bake in preheated oven, 35-38 minutes or until toothpick inserted in centre comes out clean.

Step 6:

Combine shortening, cocoa, 3 cups (750 mL) icing sugar, 6 tbsp (90 mL) milk and vanilla in bowl of electric mixer. Beat on high speed until fluffy, adding additional icing sugar and milk if necessary, to achieve desired texture. Ice cooled cake.

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