

MIRU™

VEGAN COCONUT CAKE

Serving size: One 8" Cake

INGREDIENTS

- 2 ½ cups all purpose flour
- 2 tablespoons cornstarch
- 1 tablespoon baking powder
- ½ teaspoon salt
- 1 ½ cups sugar
- ¾ cup canola oil or melted vegan butter
- 1 ½ cups non-dairy milk (Chef recommends coconut milk, not from a can)
- 2 teaspoons apple cider vinegar
- 2 teaspoons pure vanilla extract
- 1 teaspoon coconut extract

PREPARATION

1. Preheat the oven to 350F and grease an 8 inch cake pan. Place a circle of parchment paper on the bottom of each pan for easy removal.
2. In a large bowl, add the flour, cornstarch, baking powder, salt and sugar. Whisk well to combine.
3. To the bowl with the dry ingredients, pour in the oil, non-dairy milk, apple cider vinegar, vanilla and coconut extract.
4. Mix with a large spoon until just combined, but be careful not to over mix the batter or your cake won't be soft and fluffy.
5. Pour into prepared pans and bake for 30-35 minutes, until a toothpick inserted in the middle comes out clean.
6. Let the cakes cool in the pan for 10 minutes, then carefully remove them and place on a cooling rack.
7. Top with a seasonal fruit sorbet such as mango or raspberry and a non-dairy coconut milk whipped cream.

