



Making a Chocolate Cake

CHOCOLATE CAKE

An easy vegan recipe perfect for class baking. Ingredients are pantry staples and inexpensive. Replace the flour with a gluten free baking mix to make a gluten free cake.

THE RECIPE - HOW TO MAKE

- 1) Preheat oven to 180°C (170°C fan bake).
- 2) Line a 23cm cake tin with baking paper and grease with margarine. 
- 3) In a large bowl, mix the dry ingredients.
- 4) In an another bowl, whisk together the water, vinegar, oil and vanilla. 
- 5) Add to flour mix and gently combine to form a smooth batter. Do not over mix.
- 6) Pour into the cake tin and bake for 45-55 minutes or until a toothpick inserted into the centre of the cake comes out clean.
- 7) Remove from the oven and cool for 5 minutes, before turning out onto a wire rack. Leave to cool completely.
- 8) Dust the cake with icing sugar or coat with a chocolate buttercream icing.

The Icing on the Quake, 2013. Printed with permission.

WHAT YOU NEED

- 3 cups flour 
- 1 cup sugar 
- 2/3 cup cocoa 
- 1 1/2 tsp baking soda* 
- 1 tsp salt
- 2 cups water
- 2 tbsp vinegar 
- 1 cup vegetable oil 
- 2 tsp vanilla essence

CHOCOLATE BUTTERCREAM ICING

Beat the following with enough hot water to mix to a icing consistency

- 3 tbsp of a vegan margarine 
- 1 1/2 cups icing sugar 
- 1/2 tsp vanilla essence
- 2 tbsp cocoa and 1-2 tsp hot water

TO MAKE CUPCAKES: Simply pour the batter into paper cupcake liners and bake for 30-35 minutes. Remember to test with a toothpick. Makes 18.

* Use a level teaspoon as too much baking soda tastes yuck!

My picture of a delicious chocolate cake.

My name is : _____



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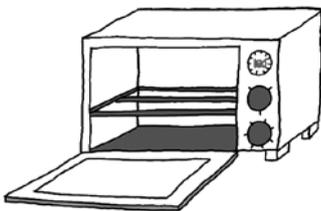
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My name is : _____

Cut out the pictures that show how to make a chocolate cake and paste them in sequential order in the boxes above.



eating

adding
ingredients

baking

mixing