



# Chocolate Layer Cake

Servings 12

Prep 10 min

Cook 36 min

## Cake Ingredients

**3 cups** Gluten Free Flour

**2 cups** Organic Cane Sugar

**⅔ cup** Unsweetened Cocoa Powder

**2 tsp.** Baking Soda

**1 tsp.** Salt

**⅔ cup** Coconut Oil (measured solid, then melted)

**¼ cup** Vanilla Coconut Milk Yogurt

**2 tsp.** Vanilla

**2 tsp.** Apple Cider Vinegar

**1 ⅞ cup** Cold Water

## Frosting

**½ cup** Vegan Butter

**5 cups** Powdered Sugar

**3-5 Tbsp.** Non Dairy Milk

## Directions

- 1** Preheat the oven to 350 degrees. Grease the sides and bottoms of two 8-inch cake pans, then place a circle of parchment paper on the bottom of each pan. Dust a little cocoa powder into the pans to help prevent sticking.
- 2** Place the gluten free flour, cocoa powder, baking soda, and salt into a large bowl and whisk together. Set aside.
- 3** Measure the ⅔ cup of coconut oil into a microwave safe bowl and microwave for about 20 seconds until melted. Put the melted coconut oil into a mixing bowl along with the cane sugar and vanilla extract and beat on medium speed until combined.
- 4** Add the dry ingredients, coconut milk yogurt, water, and vinegar to the mixing bowl. Mix on low speed until smooth and combined.
- 5** Divide the batter evenly between the two cake pans. Bake at 350 degrees for 33-36 minutes, or until a toothpick inserted in the center comes out clean.
- 6** Let the cakes cool in the pan, then once they are cool, run a knife around the edge and invert the pans over a cookie sheet or a tray to gently release the cakes.
- 7** Prepare the frosting: Place ½ cup of vegan buttery spread in a mixing bowl and beat until fluffy. Sift in the powdered sugar a little at a time, alternating with the non-dairy milk. Keep adding the powdered sugar and non-dairy milk until all the sugar is used up and the frosting is thick and spreadable. (If the frosting is too wet, the cake layers will possibly slide around).
- 8** Place one cake on a cake stand that has been lined with parchment paper on the edges (for easy cleanup). Frost the top of this cake, then place the second layer on top. To help stabilize the cake, take a drinking straw that has been cut down to about 4 inches and insert into the center of the cake.
- 9** Frost the top and sides of the cake. Remove the parchment paper pieces from the edges of the cake.

