

# Classic Vanilla Cake

A simple one pot vegan cake that you can modify to your own taste.

**Time to prepare:** 40 minutes

**Difficulty:** Easy

**Utensils:** 1 Bowl / fork or utensil for mixing

**Adaptable:** Yes

**Vegetarian:** Yes

**Vegan:** Yes

**Dish origin:** N/A

## Ingredients:

- 1½ cups flour (any all purpose flour)
- ¾ cup sugar or equivalent sweetener
- 1 tbsp baking powder or baking soda
- 1 cup soy/coconut/almond milk or water or orange juice
- 0.33 cup oil (olive, sesame, any other liquid oil)
- Lemon zest from half a lemon (OR 1 tbsp lemon juice) - optional
- 1 tbsp vanilla extract or/and spices of choice
- Pinch of salt
- Optional fillings and toppings: Sliced fruits of choice, or/and seeds and nuts

## Preparation

This cake recipe is a must on your list. Bake it as it is or go wild with exotic extras! Here we go-

- Mix all the ingredients in a large bowl, until you get a smooth, rather thick and sticky mixture, without any lumps of flour.
- Pour the mixture into 1 round cake pan or 1 english cake pan - depending on the height you wish to receive.
- Pick-your-extras time! Fruits are wonderful (peaches, strawberries, apples). If you choose to add fruits, have your pick, slice, dice and chuck into the mixture.
- Bake on 170°C for 35 minutes. Test if it's ready using a toothpick. If it comes out dry, you're golden.

Now choose your toppings - coconut whipped cream (on top or between two layers of cake), melted chocolate, powdered sugar or whatever your belly desires!

This recipe was expropriated from [gonutts](#)

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