

Home Baking Recipe:

Ingredients

1 lb Vegan Chocolate Cake Mix

1 cup water

¼ cup vegetable oil

**Make sure to double the recipe for the 2 lb mix option*



Please Scan QR code for more information.

Instructions

1. Mix the batter

In a large mixing bowl, combine the cake mix, water, and oil.

Mix on low speed for 30 seconds, just until moistened. Scrape the bowl.

Mix on medium speed for 1 to 1½ minutes, until the batter is smooth and slightly fluffy

2. Bake

Preheat oven to 350°F.

For cake: grease and line one 8-inch round cake pan

For cupcakes: line a 12-cup muffin tin

Bake for:

30-33 minutes for the 8-inch cake

18-22 minutes for cupcakes

Check doneness with a toothpick — it should come out with a few moist crumbs

3. Cool and serve

Let cool in the pan for 10 minutes, then transfer to a wire rack. Cool completely before slicing or frosting.

Tips

Avoid overmixing — stop once the batter is smooth

Optional: Stir in ½ cup vegan chocolate chips, walnuts, or berries before baking

Store tightly wrapped at room temperature for up to 3 days or freeze for up to 1 month