

RECIPE 2:

Ingredients

1 lb Vegan Chocolate Ccream Cake Mix

1 cup water

¼ cup vegetable oil

(Optional): ⅓-½ cup inclusions, such as vegan chocolate chips, chopped nuts, or dried fruit

*Make sure to double the recipe for the 2 lb mix option (yield 9x13" pan)



Please Scan QR code for more information.

Instructions

1. Mix the batter

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

Mix on low speed for 30 seconds, then scrape the bowl.

Mix on medium speed for 1 to 1½ minutes, just until smooth.

If using inclusions, fold them in on low speed for 10 seconds, or stir in by hand.

2. Bake

Preheat oven to 350°F.

For cake: grease and line an 8-inch round pan and bake for 28-32 minutes

For cupcakes: line a 12-cup muffin tin and bake for 18-22 minutes.

A toothpick inserted in the center 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 once the batter is smooth.

For even texture, weigh inclusions if possible.

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