

## RECIPE 2:

### Ingredients

1 lb Vegan Vanilla Ccream Cake Mix

1 cup water

¼ cup vegetable oil

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

*\*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

If your batter looks thick, you may add up to 1 extra tablespoon of water.

For added flavor, stir in a splash of vanilla extract or citrus zest.

Store covered at room temperature for 2-3 days or freeze for up to 1 month.