
Kristine Bartley's

Pink vegan vanilla cake



INGREDIENTS

1 cup caster sugar
1 ¾ cups flour
1 ½ teaspoons baking powder
½ teaspoon baking soda
½ teaspoon salt
57g olivani
90g aquafaba (Chickpea Brine), room temperature
75g coconut cream
¼ cup canola oil or vegetable oil
1 tablespoon vanilla syrup
⅔ cup rice milk
3 drops of pink gel colour

METHOD

1. Preheat oven to 160°C.
2. Sift sugar, flour, baking powder, baking soda and salt into a mixing bowl, use the whisk attachment (electric beaters is fine). Add olivani and mix together for 2-3 minutes until the butter is evenly distributed - will be sand-like in appearance.
3. In a separate bowl whisk together aquafaba, coconut cream, oil, vanilla. Add this to the dry ingredients and beat for 1-2 minutes. You should not see traces of butter, but will have a reasonably thick mixture. It will lighten in colour as you beat it. Don't beat for more than 2 minutes.
4. Add the milk slowly and mix until incorporated.
5. Add drops of pink gel till the whole batter is pink or leave it with a few swirls for a marbled look.
6. Line an 8" cake tin and pour batter. Bake for 40 mins. Test with a skewer. If they are not done then put them back in for 5 minutes and test again till your skewer comes out clean.
7. Cool cake before decorating.

This recipe is dairy free, egg free, nut free, vegetarian and vegan by default.