Vegan Chocolate Cake

Ingredients:

1 cup flour
1/2 cup cocoa powder
1 cup sugar
1 tsp baking soda
1/2 tsp baking powder
1/2 tsp salt
1 cup almond milk (or any plant-based milk)
1/2 cup vegetable oil
1 tsp vanilla extract
1 tbsp apple cider vinegar
1/2 cup hot water

Instructions:

Preheat your oven to 350°F (175°C). Grease and flour an 8-inch round cake pan.
In a large bowl, whisk together the flour, cocoa powder, sugar, baking soda, baking powder, and salt.
In another bowl, combine the almond milk, vegetable oil, and vanilla extract.
Add the wet ingredients to the dry ingredients and mix until just combined.
Stir in the apple cider vinegar, then add the hot water. Mix until smooth.
Pour the batter into the prepared cake pan.
Bake for 30-35 minutes, or until a toothpick inserted into the center comes out clean.
Allow the cake to cool in the pan for 10 minutes, then transfer to a wire rack to cool completely.
Optional Vegan Chocolate Frosting:

Ingredients:

1/2 cup vegan butter (room temperature)
2 1/2 cups powdered sugar
1/2 cup cocoa powder
1/4 cup almond milk (or any plant-based milk)
1 tsp vanilla extract
Instructions:

In a large bowl, beat the vegan butter until creamy.
Gradually add the powdered sugar and cocoa powder, mixing well.
Add the almond milk and vanilla extract. Beat until smooth and fluffy.
Spread the frosting over the cooled cake.
Enjoy your indulgent and guilt-free vegan chocolate cake!