

The Ultimate Vegan Chocolate Cake

★★★★★
4.74 from 122 votes

Prep Time

20 mins

Cook Time

40 mins

Total Time

1 hr

If you're looking for the chocolate cake of your dreams, this is it. No one will even know it's vegan!

Course: Dessert

Cuisine: American

Servings: 2 layer cake with frosting

Calories: 392 kcal

Author: Sam Turnbull • It Doesn't Taste Like Chicken

Ingredients

Dry ingredients:

- 2½ cups all-Purpose flour
- 2½ cups white sugar
- 1 cup cocoa powder
- 1 teaspoon baking powder
- ½ teaspoon baking soda
- 1 teaspoon salt

Wet ingredients:

- 2⅔ cups non-dairy milk (such as soy or almond)
- ⅔ cups light oil (such as canola or vegetable)
- 2 tablespoons apple cider vinegar
- 1 tablespoon vanilla extract

Frosting Ingredients:

- ½ cup vegan butter (such as Earth Balance)
- ½ cup vegetable shortening (see notes)
- 1¼ cup powdered sugar
- ¼ cup cocoa powder
- 1 teaspoon vanilla extract
- 1 - 2 tablespoons non-dairy milk (if needed)

Instructions

1. **To Make the Cake:** Preheat your oven to 350F (180C). Prepare two 8" round baking pans by lightly greasing them, and then cutting a circle of parchment paper to fit into the bottom.
2. In a large bowl whisk together all of the dry ingredients, then set aside.
3. In a medium bowl whisk together all of the wet ingredients. Pour the wet ingredients into the dry ingredients and mix until just combined. Don't over mix. Divide the batter into the prepared pans, then pop them in the oven. Bake for about 40 minutes until a toothpick inserted into the center comes out clean. Let the cakes cool completely before frosting.
4. **To Make the Frosting:** Use a mixer to blend all of the frosting ingredients except for the non-dairy milk. Blend until whipped and creamy. If the frosting is a bit too stiff, add 1 to 2 tablespoons of non-dairy milk as needed until desired consistency is reached.
5. **To Assemble the Cake:** Run a knife around the edges of the cake pans, and flip the pans over to remove the cakes. Remove the parchment paper and discard. Place the first cake on your cake plate, and spread about half of the frosting on top. Place the second cake on top of the frosted cake, and spread the remaining frosting on top of that cake. Add swirl patterns with your spatula to make it pretty. Store the cake in the fridge or a cool place until you are ready to serve.

Recipe Notes

*I prefer using a non-hydrogenated vegetable shortening such as Earth Balance Shortening Sticks because it is slightly less bad for you, but let's get real, this is frosting, not health food. *Feel free to half or double this recipe as needed.

