

# Let's make Vegan Chocolate Christmas Cake from Jenni Field cake adapted from Hershey's

## What you need:

8 oz all purpose flour  
14 oz granulated organic sugar  
2.25 oz cocoa powder, sifted  
1 T espresso powder  
2 t baking powder  
1 t baking soda  
1 t fine sea salt  
8 oz full fat coconut milk  
4 oz melted and cooled Earth Balance  
2 T flax meal mixed with 5 T water  
2 teaspoons vanilla  
3-4 drops orange oil 8 oz boiling water

## Other stuff to know:

For the frosting, mix 8 oz Earth balance with 1 pound powdered sugar until light and fluffy. Add orange oil and bitters. You won't need salt because there's plenty in the Earth Balance.

## What to do:

Whisk together the flour, sugar, cocoa powder, espresso powder, baking powder, baking soda, and salt. Set aside.

Whisk together the coconut milk, Earth Balance, flax meal/water mixture, vanilla and orange oil.

Pour the wet into the dry and mix well for about 3 minutes using either a whisk or a large wooden spoon.

Pour in the boiling water and stir carefully to combine.

Pour the batter evenly into the prepared pans. Bake on the center rack at 350F til done.

