

# **Akta-Vite Cray-cray Cake**

## **egg free - dairy free**

### **birthday cake for special people!**

Oven: 175 deg C

18cm square tin, greased with bottom lined

1 cup plain flour

1 cup Akta-Vite

1/3 cup sugar

1 tbs cocoa

1 tsp baking soda

1/2 tsp salt

1 tsp white vinegar

1 tsp vanilla

5 tbs vegetable oil (or canola, grapeseed etc)

1 cup water

Icing:

1 cup milk or dark dairy free chocolate chips or mix of both

1/4 cup coconut milk or almond milk (or evaporated milk if dairy is ok)

2 tbs coconut oil or vegetable oil (or butter if dairy is ok)

1/2 tsp vanilla

1 cup icing sugar

In a medium bowl, mix flour, Akta-Vite, sugar, cocoa, sugar, baking soda & salt.

Make three depressions in the dry mix; two small and one larger.

Pour the vinegar in one of the small depressions, the vanilla in the other small depression and the oil in the larger depression. Pour over the cup of water. Mix with a wooden spoon until the Akta-Vite has mostly dissolved and the mix is smooth.

Pour into prepared tin and bake for 25-30 minutes or until a skewer inserted into the middle of the cake removes clean.

Allow to cool before icing.

For the icing: In a microwave safe bowl, place the chocolate chips, coconut oil, coconut milk and vanilla. Microwave on high for 1 minute. Remove from microwave and stir until chocolate is melted and mixture is smooth. Add icing sugar and stir until smooth. Allow to cool slightly then ice cake.

