

# **Bristol Vegan Bake Sale 2012**



Recipes kindly supplied by the volunteers who made the cakes for this event.

Chocolate Raspberry Hazelnut Cake.....	Page 2
Coffee & Walnut 1 .....	Page 3
Bakewell Tart.....	Page 4
Web links for Doughnuts and Swedish Chocolate Balls.....	Page 5
Basic Sponge Cake & variations (chocolate, lemon, carrot, marble, ginger)	Page 6
Walnut & Banana Brownies.....	Page 7
Raspberry Chilli Cake.....	Page 8
Australian Crunch.....	Page 9
Chocolate Cheesecake.....	Page 10
Coffee & Walnut Cake 2.....	Page 11
Baked Mocha Cheesecake with Hazelnuts.....	Page 12
Chocolate Banana Cake.....	Page 13
Rice Crispie Peanut Butter Slices.....	Page 13
Banoffee Cupcakes.....	Page 14
Lemon & White Chocolate Cheesecake Cupcakes.....	Page 15
Chocolate Orange Cupcakes.....	Page 16
Lemon Poppyseed Cake.....	Page 17
Oatmeal Coconut Cookies.....	Page 18
Chocolate Cake/Cupcakes (and Chocolate Orange variation.....	Page 19

# Chocolate Raspberry Hazelnut Cake

Serves 10

Prep time 20 mins

Cooking time 45 mins

## Ingredients:

- ★ 2oz hazelnuts
- ★ 9oz self-raising flour
- ★ 3oz cocoa
- ★ 9oz golden caster sugar
- ★ 3 tsps baking powder
- ★ 1 & 1/2 tsp vanilla extract
- ★ 4 fl oz corn oil
- ★ 12 fl oz soya milk
- ★ 4.5 oz frozen raspberries
- ★ icing sugar for dusting

## Method:

Preheat the oven to 350°F/180°C/gas mark 4. Preheat the grill to high. Spread the hazelnuts on a baking tray and toast them under the grill, turning frequently, for 5 mins or until golden. Cool, then chop finely. Grease an 8in cake tin and line the base with greaseproof paper.

Sift the flour, cocoa powder and baking powder into a bowl. Mix in the sugar, then add the vanilla extract, oil and soya milk. Beat the mixture with an electric whisk until it has the consistency of a thick batter. Stir in the raspberries and hazelnuts.

Pour into the cake tin and bake for 40 mins until the outside of the cake is cooked and the centre is still slightly squidgy.

Cool on a wire rack. Alternatively, serve the cake warm as a dessert. Either way, dust the top with icing sugar before serving.

# Coffee & Walnut Cake 1

## Ingredients:

- ★ 200 ml soya milk
- ★ 150 ml coffee
- ★ 90 ml vegetable oil
- ★ 1 tsp vanilla essence
- ★ 2 tbsps golden syrup
- ★ 350g flour
- ★ 100g brown sugar
- ★ 74g chopped walnuts, plus some more for decorating
- ★ 2 tsps baking powder
- ★ 150g margarine
- ★ 250g icing sugar
- ★ 1 tsp instant coffee

## Method:

Pre heat the oven to 200°C/400°F/Gas Mark 6. Grease a 23cm/9 inch round cake tin.

Mix the soya milk, coffee, oil, vanilla essence and syrup.

Mix separately the flour, sugar, chopped walnuts, and baking powder.

Mix the wet ingredients into the dry, pour into the tin and bake for 30 mins.

Leave to cool, turn out and cool further.

For the buttercream icing: Cream the margarine with the icing sugar using a fork or an electric whisk. Dissolve 1 tsp of instant coffee in 1 tsp hot water mixed in and mix into the Buttercream mixture.

Apply the Buttercream mixture over the top of the cake and smooth over evenly. Scatter the broken walnuts on top.

# Bakewell Tart

## Ingredients:

- ★ Shortcrust pastry (enough to line a 9 inch tin across the bottom and up the sides) Just-roll is vegan or you can make your own
- ★ Jam, raspberry or strawberry work well.
- ★ 200g self-raising flour
- ★ 1 heaped teaspoon baking powder
- ★ 75g brown sugar
- ★ 30 - 40g ground almonds
- ★ 1/2 tsp almond essence
- ★ 240ml water
- ★ 90ml sunflower oil
- ★ 200g icing sugar
- ★ Water
- ★ (Optional) Vegan Chocolate sauce (e.g. dark choc sauce in a squeezezy bottle that you might put on ice cream)

## Method:

Preheat oven to 350°F/180°C/gas mark 4.

Line a big square tin with greased baking paper, leave a bit sticking above the sides to pull cake out later.

Roll out the pastry and place on bottom of papered tin, letting some of the pastry go up the sides of the tin. Prick pastry with a folk.

Spoon lashings of tasty jam onto the pastry.

In a bowl, sieve the flour, baking powder, sugar and ground almonds and mix together.

In a jug mix the water, oil and essence. Add the liquid a big dollop at a time to the dry ingredients, stirring well with each dollop. The mixture should be quite runny, so if it isn't, add a bit more oil and water.

Pour into the middle of the jammy pastry. The mixture should spread out, but if it isn't even just tip the tin gently until the cake mixture is spread evenly over the pastry and jam.

Bake in the oven for 40 mins.

Remove from tin when cooled by picking up by the baking paper which should be lining the tin right up the sides

Sieve the icing sugar into a bowl, add water, but not much as the icing should be as un runny as poss.

Ice the cake, then using the ice cream choc sauce, draw horizontal lines across the cake about 2 cm apart.

Taking a sharp knife, lightly run the knife vertically down through the icing, leave a 2cm gap and then run the knife vertically up. repeat for the rest of the cake.

## Doughnuts:

<http://veganyummy.com/2007/02/mini-donut-test-kitchen/>

## Swedish Chocolate Balls:

<http://www.thenewclosetromantic.com/2012/04/foody-tuesdays-vegan-chokladbollar.html>

# Basic Vegan Sponge Cake

## Ingredients:

14 oz (400g) self raising flour  
7 oz (200g) caster sugar  
200ml sunflower, or vegetable oil  
300ml soya milk  
1 tsp bicarbonate of soda  
1 tsp lemon juice or 1 tsp vinegar

## Method:

1. Pre-heat oven to 180 — 200° c
2. Sift the flour.
3. Add caster sugar and mix well.
4. Stir in the oil.
5. Mix the soya milk, bicarbonate of soda and lemon juice or vinegar separately.
6. Add to the mix and stir until smooth.
7. Pour into a greased cake tin and put in the oven. Bake for 25 minutes.

## Variations:

Chocolate cake: In step 2, use 50g cocoa and 350g flour.

Lemon cake: Add grated rind from 1 lemon in step 2 (make sure organic and not waxed) and juice from the lemon and less soya milk in step 4 (same amount of liquid in total). When cooling down, poke holes in the cake and pour a drizzle over: 75g icing sugar and juice of ½ lemon brought to the boil and cooked for 3 mins, then drizzle over the cake.

Carrot cake: Add 3 grated carrots, 1 tsp cinnamon, 100g sultanas and 100g walnuts (optional) in step 3.

Marble cake: half basic sponge recipe, half chocolate: pour into tin on top of each other and give one gentle stir with fork

Ginger cake: Add 2 tsp ginger in step 3, plus two thirds of 80g chopped crystallised ginger (optional) in stage 6.- Sprinkle the remaining chopped ginger on top of the cake before baking.

# Walnut and Banana Brownies

gluten-free, no refined sugar

## Ingredients:

12 oz (340g) dates  
5 oz (140g) vegan margarine  
3 oz (90g) rice flour  
3 tsp baking powder  
4 tbsp cocoa powder sieved  
1½ very ripe bananas mashed  
4 oz (115g) walnuts roughly chopped  
1½ tsp vanilla essence

## Topping:

dates  
hazelnut butter

## Method:

1. Preheat the oven to 350°F/180°C/gas mark 4.
2. Cook the dates over a medium heat, with just enough water to cover, for 5 mins or until soft.
3. Blend and allow to cool a little.
4. Cream the dates and margarine until light and fluffy.
5. Fold in the rice flour, baking powder and cocoa powder. Add the banana, walnuts and vanilla essence.
6. Spread the mixture onto a greased 7" x 7" baking tray and smooth top with spatula. Bake in oven for 20-25 mins.
7. For the topping blend a few dates as above and add hazelnut butter. Spread over the brownies when cool.

# Raspberry Chilli Cake

## Cake Ingredients:

200g flour  
50g cocoa powder  
1tsp baking powder  
1tsp bicarbonate of soda  
1/2tsp salt  
350ml of soya milk  
120ml oil  
100g of raspberries puree or preserve  
120ml of maple syrup  
150g of brown sugar  
1tsp of vanilla essence  
squeeze of lemon juice

## Icing ingredients:

2tbsp of oil  
1tsp of ground cloves  
1tsp of cayenne or chilli powder  
1tsp of cinnamon  
1/2tsp of nutmeg  
170ml of soya milk  
3tbsp of brown sugar

# Australian Crunch

(makes 12-16)

## Ingredients:

6oz (175g) vegan margarine

4oz (110g) wholemeal flour

4oz (110g) raw cane sugar

3oz (75g) desiccated coconut

1.5oz (40g) cornflakes

1oz (25g) cocoa or 0.5oz (12g) carob

## Icing:

10oz (285g) icing sugar

2oz (55g) cocoa

4-6 tbsp water

## Method:

1. Melt the margarine in a saucepan.
2. Add the remaining ingredients.
3. Press into a greased 8 inch square tin and bake at gas 4 / 180°C / 350°F for 25-30mins (NB: check after 20mins)
4. Cool in the tin.
5. Top with a thin layer of chocolate icing, not too hard and not too runny! To do this, sift and mix icing sugar and cocoa, and gradually add water. You may need less water to avoid the icing being too runny.
6. Allow to set and cut into squares.

# Chocolate Cheesecake

## Base:

200g Digestive biscuits (dairy free, like M&S or Morrison's own - check the labels)

75g 'Pure' or other dairy-free margarine

## Topping:

1 tub Dairy free tofutti cream cheese (health food shops sell this)

170g Soft tofu (silken or just the ordinary 'cauldron' sort from the supermarket)

1 tablespoon Vegetable oil

60g Caster sugar

125g Dark chocolate (check that it is dairy free)

1 tsp Vanilla essence

## Method:

1. Grease a loose based cake tin. One that is about 6 ½ or 7 inches will work best.
2. Crush the digestive biscuits.
3. Melt the margarine in a pan, and pour over the digestive biscuit crumbs. Mix thoroughly, and pour into the cake tin. Press down evenly with a spoon until the base is very firmly compacted.
4. Melt the chocolate in a bowl over a pan of gently simmering water.
5. Put tofu, cream cheese, vegetable oil, sugar and vanilla essence in a blender and blend until smooth. If you don't have a blender, you'll need to use silken tofu, and get it as smooth as you can with a whisk or a fork.
6. Stir in the melted chocolate.
7. Pour the topping over the biscuit base and chill in the fridge for a couple of hours.
8. You could decorate it with whipped vegan cream, chocolate curls or sliced strawberries.

## Coffee & Walnut Cake 2

Serves 6-10

### Ingredients:

300g/11oz self-raising flour

200g/7oz brown sugar

60g/2oz walnuts, plus more for decoration

1 tsp cinnamon

2 tsp baking powder

4 tsp instant coffee dissolved in a little boiling water in a jug + 1 tsp cider vinegar. Top up with cold water to make a total of 300ml/11fl oz

170ml/6fl oz oil (use a mild plain oil)

150g icing sugar

75g vegan margarine, eg Pure, Vitalite, Suma

2½ tsp instant coffee (regular or decaf)

1 tbsp hot water and 1 tbsp cold

### Method:

1. Preheat oven to 190°/375°/Gas Mark 5.
2. Oil a 21cm/8 inch non-stick cake tin (round or square) and line the base with greaseproof paper.
3. Sift the dry ingredients and mix in well, then add nuts and stir well.
4. Pour in wet ingredients and mix well. If the mixture seems very stiff, add 1 tbsp water and mix again.
5. Pour batter into tin and bake for 35-40 minutes. If using a fan-assisted oven, check cake after 30 minutes. Either way, test centre of cake with a cocktail stick or sharp knife — if it comes out clean, the cake is cooked.
6. Allow to cool then carefully remove cake from the tin. Place base side upwards on a wire rack to finish cooling process. Finally, peel off the paper. Turn cake over on to a large plate or the lid of a cake tin before icing it.
7. While the cake is baking, make the icing. Cream the margarine with a fork then mix in the icing sugar until completely smooth and creamy. Mix the coffee and hot water, add the cold water then mix into the buttercream mixture. If the icing is too stiff, add a little more cold water. If too thin, add more icing sugar. Chill before using.
8. Use a table or palette knife to put a thin layer of icing on the cake — don't worry if you get a few crumbs in with the icing. .
9. Refrigerate for a while then use rest of icing to cover cake. Decorate with walnut halves and serve. Lovely on its own, or with dairy-free cream or ice-cream.

# Baked Mocha Cheesecake with Hazelnuts

## Base Ingredients:

190 g flour  
pinch of salt  
80g sugar  
6tbsp veg oil  
4 tbsp soy milk

1. sift the flour into a bowl, add the salt and sugar and mix thoroughly.
2. Drizzle the oil over it and stir it through with a knife so that it starts clumping.
3. Drizzle the soya milk in and then stir to make a slightly sticky dough.
4. Cover the dough in clingfilm and refrigerate for 30 mins.
5. Pre heat the oven to 190°/375°/Gas Mark 5.
6. Roll the dough out on a lightly floured surface to a circle nearly 30 cm wide. Pick it up with the rolling pin, drop it into the greased baking tin and squidge it into place with your fingers.
7. Bake the crust blind, i.e. covered with a round of greaseproof paper weighed down with dried beans for 15 mins. Remove the paper and bake for another 5 mins.

## Cheesecake Ingredients:

1 tbsp marg  
300g vegan dark choc  
4 tbsp fresh strong coffee  
5+1 tbsp sugar  
75g ground hazelnuts  
200g silken tofu.

In a double boiler, melt the marg, 200 g chocolate, coffee and 5 tbsp sugar, 1 tbsps water

Blend the tofu well, then add the hazelnuts and the melted choc mix. Blend thoroughly, then pour into the pie crust. Bake for 30 mins.

Leave to cool, then make a glaze with 2 tbsp soya milk, 1 tbsp soya cream, 1 tbsp sugar and 25g choc. Bring the cream, soya milk, sugar and water in a pan to the boil. Off the heat, stir in the rest of the choc broken into pieces. Pour over the cooled cake, scatter the chopped hazelnuts around the edge, then refrigerate it for one hour at least. Serve with ice cream etc

## Chocolate Banana Cake

### Cake:

225g plain flour  
50g cocoa powder  
2 tsp baking powder  
3 bananas, mashed  
150ml soya milk  
200g caster sugar  
3 drops vanilla essence  
100g vegetable margarine

### Filling:

175g vegetable margarine  
100g icing sugar  
1 tbsp cocoa powder  
splash of soya milk

## Rice Crispie Peanut Butter Slices

### Ingredients:

2/3 cup golden syrup  
1 cup brown sugar  
1 cup smooth peanut butter  
4 cups rice crispies

### Method:

1. Combine sugar and golden syrup in saucepan, stir over moderate heat. When it starts to bubble, remove from heat and add peanut butter and mix in.
2. Then add rice crispies.
3. Press into a 9 inch pan and cool until room temperature.

## Banoffee Cupcakes

Makes 20 large (muffin) cupcakes

### Ingredients:

Self-raising flour 300g

Caster sugar 230g

Baking Powder 3 Teaspoons

Sunflower oil 9 Tablespoons

Water 350ml

Vanilla extract 1-2 Tablespoons

One and a half mashed bananas

### Method:

1. Preheat the oven to 170 degrees
2. Sift in flour, baking powder and sugar. Mix well.
3. Add water, oil, vanilla and the banana mash. Mix well!
4. Bake for 10-20mins (Try to open the oven as little as possible as the cakes may collapse inwards. They are done when they feel like very delicate sponges — they will 'harden' when they cool. If they are overdone on cooling the tops will turn very hard. Try a few batches to get used to the recipe and how it works with your oven).

Icing: Note: do this when the cakes have cooled to about room temperature.

Icing sugar (make sure you have about 350g of icing sugar — for the butter icing — to make sure you have enough)

Vanilla Extract one tablespoon

Vegan butter (Pure Sunflower Oil — this works very well)

1. Basically its just mixing the above together.
2. Start with tangerine sized lump of vegan butter and blend with some icing sugar and the vanilla extract. Then keep adding icing sugar to the mix til it is aka thick, aka butting icing! If you want more icing then add a little more butter then more icing sugar bit by bit.

### Dressing/Toppings:

Fresh or dried banana slices, Vegan whipped cream, Golden Syrup, Vegan Digestive Biscuits

### Note:

The cakes usually taste better the next day, and last for about 4 days. Do not keep them in the fridge.

Lemon & white chocolate cheesecake cupcakes

Makes 20 large cupcakes

### Ingredients:

Self-raising flour 300g

Caster sugar 230g

Baking Powder 3 Teaspoons

Sunflower oil 9 Tablespoons

Water 350ml

Vanilla extract 1-2 Tablespoons

2 lemons

Dairy free white chocolate buttons (1 packet for sponge)

### Method:

1. Preheat the oven to 170 degrees
2. Sift in flour, baking powder and sugar. Mix well.
3. Add water, oil, vanilla and the lemon rind and some juice (1/4). Mix well!
4. Bake for 10-20mins. (Try to open the oven as little as possible as the cakes may collapse inwards. They are done when they feel like very delicate sponges — they will 'harden' when they cool.
5. Once the cakes are out of the oven place a chocolate button on each of the cakes so it melts (so there is a white chocolate layer between sponge and icing).

Icing: Note: do this when the cakes have cooled to about room temperature.

Icing sugar (make sure you have about 350g of icing sugar — for the butter icing — to make sure you have enough)

Vanilla Extract one tablespoon

Vegan butter (Pure Sunflower Oil — this works very well)

1. Basically its just mixing the above together.
2. Start with tangerine sized lump of vegan butter and blend with some icing sugar and the vanilla extract. Then keep adding icing sugar to the mix til it is aka thick, aka butting icing! If you want more icing then add a little more butter then more icing sugar bit by bit.

### Dressing/Toppings:

Vegan digestive biscuits, Dairy free white chocolate buttons/white chocolate

Note: The cakes usually taste better the next day, and last for about 4 days. Do not keep them in the fridge.

Chocolate Orange Cupcakes

Makes 20 large (muffin) cupcakes

### Ingredients:

Self-raising flour 230g

Cocoa 70g

Caster sugar 230g

Baking Powder 3 Teaspoons

Sunflower oil 9 Tablespoons

Water 350ml

Vanilla extract 1-2 Tablespoons

Oranges (rind from one orange for the cake sponges)

Orange oil

### Method:

1. Preheat the oven to 170 degrees
2. Sift in flour, baking powder, cocoa and sugar. Mix well.
3. Add water, oil, vanilla and orange rind, 10 drops orange oil. Mix well!
4. Bake for 10-20mins. (Try to open the oven as little as possible as the cakes may collapse inwards.)

Icing: Note: do this when the cakes have cooled to about room temperature.

Icing sugar (make sure you have about 200g of icing sugar to make sure you have enough)

Cocoa (make sure you have about 100g of icing sugar to make sure you have enough)

Vanilla Extract one tablespoon

Orange oil 8 drops

Vegan butter (Pure Sunflower Oil — this works very well)

1. Basically its just mixing the above together.
2. Start with tangerine sized lump of vegan butter and blend with some icing sugar, orange oil and the vanilla extract. Then keep adding icing sugar and cocoa (in equal amounts) to the mix til it is very thick, aka butting icing! If you want more icing then add a little more butter then more icing sugar bit by bit.

### Dressings/Toppings:

Slices of orange/slices of orange peel, Vegan dark chocolate

Lemon Poppy Seed Cake

### Ingredients:

400g Self Raising Flour

250g Brown Sugar

18 fl.oz Soy/Hemp/Almond or Hazelnut milk

12 fl.oz Vegetable Oil or 6 fl.oz Oil & 6 fl.oz Apple Sauce.

6 fl.oz Fresh Lemon Juice

4 Tbsp Poppy Seeds

### Method:

1. Mix dry ingredients (leaving out poppy seeds) and set aside.
2. Mix wet ingredients and pour into dry, mixing well to incorporate.
3. Mixture will become a bit frothy from the lemon juice reacting to the raising agents in the flour. This will settle down in a bit.
4. Fold in the poppy seeds.
5. Pour mixture into a greaseproof baking tin.
6. Bake in a pre-heated oven on 170 c for 25 mins.

# Simple & Easy Oatmeal Coconut Cookies

Yields 21 cookies

Preparation time-15 mins    Cook time-20 mins

## Ingredients:

### Dry

1. 1 Cup all purpose flour
2. ½ Cup shredded coconut
3. ½ Cup large flake quick cooking oats
4. ½ Teaspoon Baking Soda
5. 1/8 Tablespoon Salt

### Liquid

1. ½ Cup Soya Marg
2. ½ Cup Granulated Sugar
3. 2 Tablespoon Golden Syrup

## Method:

1. Mix all the dry ingredients in a bowl.
2. Melt the soya marg with sugar and golden syrup
3. Pour the melted margarine mixture to the dry ingredients and mix well.
4. Roll the mixture into small walnut sized balls and place it 1 inch apart on baking sheet and flatten it lightly with a spoon or fork.
5. Preheat the oven to 350F [176c] for 15 mins
6. Bake for 12 to 15 mins or till golden brown.
7. Once removed from the oven, let sit for 2 to 5 mins till cool.

## Chocolate Cake or Cup Cakes (and variation - choc orange!)

### Ingredients:

6 fl oz (180ml) water

6 oz (180g) sugar

3½oz (100ml) sunflower oil

1 tsp vanilla essence

10 oz (300g) white self raising flour

2 tsp baking powder

1 oz (30g) cocoa

Icing

8oz (255g) icing sugar

1½ tsp cocoa

water

### Method:

1. Preheat oven to 180°C/350°F/Gas 4.
2. Mix the water, sugar and oil in a pan and heat gently until the sugar dissolves. Leave to cool, then mix in the vanilla essence.
3. Sift the dry ingredients twice. Mix the dry ingredients in with the oil and sugar mixture.
4. Pour into a greased cake tin or patty cake tins. Bake for 30 mins for a large cake, or 15 mins for the small cakes. Turn out and leave to cool.
5. Sift icing sugar and cocoa powder. Add enough water to make a fairly stiff paste.
6. Spread icing on top of the cake/s

This recipe can be made into a large cake or 15 cup cakes

### Chocolate Orange Variation:

Swap vanilla essence for zest of one orange, and water for juice from an orange to make chocolate orange cake.