



Sue's Vegan Chocolate Walnut Cake

When a reader asked for a vegan chocolate cake recipe, Sue took up the challenge in the test kitchens. The results are delicious.

1 1/2 cups sifted flour
3 Tbs. vegan cocoa
1 cup sugar
1 tsp. baking soda
1/2 tsp. salt
1/2 cup walnuts, chopped fine
5 Tbs. canola oil
1 Tbs. vinegar
1 tsp. vanilla
1 cup cold water

1. Preheat oven to 350°. In a large mixing bowl, stir first six ingredients with a wire whisk. Add remaining four ingredients. Mix until smooth (about 1 minute).
2. Grease a 9x9x2 pan with canola oil or cooking oil spray. Pour batter into pan and bake in preheated oven for 30-35 minutes. Cool; dust with powdered sugar.

HIGH-ALTITUDE (over 5000 ft.) adjustments:

Add 1 Tbs. flour and reduce oil to 1/4 cup. Bake at 375° for 30 minutes.