

Vegan Chocolate Avocado Cake

Recipe By Leah Israel



Cooking and Prep:  50
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Serves:  12

Contains:  

Preference: Parve

Difficulty: Easy

Occasion: Shabbat

Diet: Vegan, Vegetarian,

Pescetarian, Low Fat

Source: KosherScoop.com

If you, a loved one, or a guest is allergic to eggs, it can be difficult to serve a yummy baked dessert that they can enjoy. This chocolate cake is a great choice. Don't tell them it contains avocado; they won't be able to tell!

Ingredients (12)

Main ingredients

- 3 cups all-purpose flour
- 6 tablespoons **Gefen Cocoa** (unsweetened)
- 1/2 teaspoon salt
- 2 teaspoons **Haddar Baking Powder**
- 2 teaspoons baking soda

- 2 cups sugar
 - 1/4 cup oil
 - 1/2 cup or 1 medium avocado mashed well
 - 1 cup orange juice
 - 1 cup water
 - 2 tablespoons white vinegar
 - 2 teaspoons Gefen Vanilla Extract
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Start Cooking

Make the Cake

1. Preheat oven to 350 degrees Fahrenheit. Grease your pans.
2. Mix all the wet ingredients in the bowl, including avocado.
3. Add sugar and stir. Add the other dry ingredients together and beat until smooth.
4. Pour batter into prepared pans. Bake for 30–40 minutes or until a toothpick inserted comes out clean.