



VEGAN BLUSHED CHOCOLATE CAKES

1-1/2 cups all-purpose flour
1 cup granulated sugar
1 teaspoon salt
1 teaspoon baking soda
3 Tablespoons unsweetened cocoa
1/3 cup light olive oil
1 Tablespoon red wine vinegar
1 to 2 teaspoons almond extract
1 teaspoon grated orange peel
1 cup regular or blood orange juice
1/2 cup vegan mini dark chocolate chips

Chocolate Fudge Frosting:

1 cup confectioners' sugar
3 Tablespoons unsweetened cocoa
2 Tablespoons light olive oil
2 Tablespoons regular or blood orange juice
Garnish: special occasion decorations or candies

Baker's spray or grease four 1 cup size heart or flower molds. Set aside upside down.
Preheat oven to 350F degrees.

Sift flour, sugar, salt, baking soda, and cocoa powder into a medium sized bowl. Set aside.

In a mixing bowl, combine oil, vinegar, almond extract, orange peel, and orange juice; mix 1 minute. Gradually add the dry ingredients, mixing about 2 to 3 minutes until smooth. Stir in mini chocolate chips.

Fill each individual cake molds about 2/3 to 3/4 full. Place a cookie sheet for easier handling. Bake in preheated 350 F degree oven for about 30 minutes or tests done.

Remove from oven; let rest about 5 minutes. Loosen sides; turn out onto cooling rack. Cool completely.

Prepare Frosting: Sift confectioners' sugar and cocoa into a small bowl. Place oil and orange juice in medium sized saucepan; cook over medium heat until boiling. Remove from heat; stir in confectioners' sugar mixture until smooth frosting forms.

Spread frosting over the top of individual cakes; decorate as desired with decors or candy.

Yield: 4 individual fudge cakes

Note: You can use heart, flower, or muffin molds. Great for making that special Valentine's Day dessert! If you want to make only 1 big cake, use a four cake pan.

About the recipe: No dairy products and no eggs.....then we have the celebration cake recipe for you. Get out those individual fancy shaped 1 cup molds and make these individual chocolate fudge cakes. They are flavored with fresh oranges and a touch of almond extract. Cover them with a "no-dairy" frosting for a rich fudgy finish. Watch out! It's so tasty that you will want to eat the frosting right out of the bowl. Have fun celebrating!