

Shopping List

Bulk

Canola/Grape seed oil

Sweetener (any kind)

Grocery

Swan Café Chocolate Cake Mix
(GF or wheat version)

RiceMellow

1 package frozen berries

Vinegar (apple cider or regular
white)

Soymilk (optional)



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Easy Vegan
Chocolate Cake
with "Fluffy"
Berry Sauce
(GF option offered)



Source: Swan Bakery,
Melissa Elkins

Easy Vegan Chocolate Cake with “Fluffy” Berry Sauce

INGREDIENTS

1 package Swan Bakery Chocolate Cake mix
(either the GF or wheat variety)

1 c canola/grape seed oil

2 c water or soymilk

1T vinegar (apple cider or white)

1 package frozen berries of choice

Sweetener (sugar or other)

Suzanne’s RiceMellow Creme

INSTRUCTIONS

1. Prepare cake mix as directed on package. Cook in a 9x13 pan.
2. While cake is cooking, place berries in saucepan and cook over med low heat. Sprinkle with about a tablespoon of sweetener. Stir frequently. Taste as it reduces into a sauce to see if you need to add more sweetener. Try not to let it boil.
3. Remove cake from oven, and let cool on wire rack.
4. Once berries have been mostly broken down, remove pan from heat and let it cool for about 5 minutes.
5. Add berry mixture to blender (**see note**, or use an immersion blender) and pulse on low to break up any chunks of berries that may be left.
6. Put sauce through a fine mesh strainer or cheesecloth to remove any seeds and place in bowl to cool. Stir occasionally.
7. Once cake and sauce are cool, spread about half of the sauce over the cake (you can either remove it from the pan or leave it in!).
8. Drop RiceMellow in spoonfuls onto cake and spread it around as best as you can. You should use the whole container.

9. Pour remaining berry sauce over “frosting”.
10. Cut and enjoy!

Notes:

- **Never fill a blender with boiling hot liquid** —it will explode out the top and burn you! Always let it cool slightly and never fill more than half full. Put the lid on (but not tightly), and cover the lid with a dry towel. Be sure to “burp” the lid. Use the slowest speed possible. Puree in batches.
- If you can eat dairy, try replacing some (up to half) of the water with milk.
- You can also make cupcakes, or two 9” cakes with this recipe.



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Egg-free, Dairy-free, Gluten-free (if you buy the GF mix)