PREP: 30 min
COOK: 45 min
SERVES: 12

Fluffy Vegan Vanilla Birthday Cake

Baking for a vegan birthday? Despite being egg-free, this cake has a wonderfully light texture and is finished off with a fragrant vanilla-packed 'buttercream' - and sprinkles, of course!

Ingredients

Cake (2 layers)

2 ½ cups (375g) plain flour, sifted

1 ½ cups (330g) caster sugar

1 tsp salt

2 tsp baking soda

2/3 cup (160ml) vegetable oil

1 1/3 cup (330ml) non-dairy milk (e.g. soy milk)

2 tbsp (40ml) vinegar (white or apple cider)

6 tsp (30ml) Queen Vanilla Bean Paste

Vegan Buttercream

250g vegan spread (e.g. Nutellex)

Method - Cake

STEP 1

Preheat oven to 180°C (fan forced). Grease and line 2 x 20cm round cake tins.

STEP 2

In a large bowl, sift together dry ingredients. Set aside.

STEP 3

Mix wet ingredients together then add to dry ingredients. Stir until combined.

STEP 4

Divide batter into prepared tins and bake for 40-45 minutes or until and inserted skewer comes out clean. Allow to cool in tin for 10 minutes before transferring to a wire rack to cool completely. Level with a serrated knife if required.

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Ingredients

2 tsp Queen Vanilla Bean Paste
2 tsp Queen Vanilla Essence
3 cups (450g) Icing sugar
Queen Unicorn Confetti sprinkles

Method - Vegan Buttercream

STEP 1

Place vegan butter, Vanilla Bean Paste and Vanilla Essence in the bowl of a stand mixer and beat on medium-high speed for 6-8 minutes until pale and fluffy. With the mixer off, sift in icing sugar. Start mixer on low to incorporate, before increasing to high and mixing for 2-3 minutes.

STEP 2

Spread a layer of buttercream over first cake layer, then top with second layer. Neatly ice the outside of the cake, then put remaining buttercream into a piping bag fitted with an open star tip. Pipe swirls onto top of cake before finishing off with a sprinkle of Unicorn Confetti.

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