

Vegan Gingerbread Cake

Ingredients:

1 $\frac{3}{4}$ cups all purpose flour
2 Tbsps. cornstarch
2 tsps. baking soda
4 tsps. gingerbread spice
 $\frac{2}{3}$ cup pure maple syrup
1 cup unsweetened applesauce
 $\frac{1}{4}$ unsulphured molasses
2 Tbsps. Hot water



Nutrition Facts

16 servings per container
Serving size **1 slice (44g)**

Amount per serving
Calories 100

	% Daily Value*
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 170mg	7%
Total Carbohydrate 23g	8%
Dietary Fiber 1g	4%
Total Sugars 11g	
Includes 10g Added Sugars	20%
Protein 1g	
Vitamin D 0mcg	0%
Calcium 30mg	2%
Iron 1.2mg	6%
Potassium 100mg	2%

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Directions:

1. Preheat the oven to 350°F and line an 8x8 square pan with parchment paper strips going in each direction, cut to fit and with overhang.
2. To a large bowl, add the flour, cornstarch, baking soda, spices and salt and whisk very well.
3. To the same bowl, add the syrup, applesauce, molasses and hot water. Whisk gently in large circles until everything is combined and smooth, but DO NOT over-mix. As soon as it's smooth, stop mixing.
4. Pour the batter into the prepared pan and smooth out the top and evenly to the corners.
5. Bake on the middle rack for 25 minutes or when a toothpick is completely clean.
6. Cool the cake completely in the pan for a minimum of 1 hour. This allows the cake to completely cook through. Once ready to serve, lift the cake out with the parchment flaps. Use a very sharp knife to cut carefully into slices.