

White Cake

A HEALTHY, DELICIOUS, PLANT-BASED RECIPE

Servings: ¼ sheet pan

Serving Size: 1-2-inch piece

Ingredients	Quantity	Measure
All-purpose flour	2	cups
Baking powder	1	tablespoon
Salt	1	teaspoon
Non-dairy milk	1	cup
Vegetable oil	4	ounces
Sugar	1 ½	cups
Apple sauce, sweetened	½	cup
Vanilla	1	teaspoon

Preparation

1. In a large bowl combine flour, baking powder, and salt. Set aside.
2. In a medium bowl combine non-dairy milk, vegetable oil, sugar, apple sauce, and vanilla. Whisk well.
3. Add liquid mixture to dry ingredients and beat for 3 minutes.
4. Spray ¼ sheet pan, bake in 350-degree convection oven for 20-25 minutes.

Nutrition Information

per serving *From USDA Nutrient Database

Calories: 363 Total Fat: 15g Saturated Fat: 1g Carbohydrate: 53g Protein: 5g Sodium: 365mg
Vitamin A: 32µg Vitamin C: 0 Calcium: 128mg Iron: 2g Folic Acid: 98µg

