

Vegan Cakes – and Leftover Recipes - as recommended by members of the St Andrew's community.

Try these recipes to reduce dairy in your diet, and use up leftovers to reduce waste.

- Chocolate Gateau
- Lemon Drizzle cake
- Carrot cake
- Vegan Biscoff Tiffin
- Leftover Frittata
- Curried Bubble and Squeak

Vegan Chocolate Gateau

For the Cake

275g/10oz self raising flour
50g/2oz cocoa powder
15ml/1tsp baking powder
250g/9oz caster sugar

A few drops vanilla essence
135ml/9tbsp sunflower oil
350ml/12fl oz water

For the chocolate fudge icing

50g/2oz soya margarine
45ml/3tbsp water

250g/9oz icing sugar
30ml/2tbsp cocoa powder

Grease and line a deep 20cm/8inch round cake tin.
Preheat the oven to 160°C /325°F / gas mark 3.

To make the cake

- Sift the flour, cocoa powder and baking powder into a large bowl.
- Add the sugar and vanilla, then gradually beat in the oil and water to make a smooth batter.
- Pour the mixture into the prepared tin and smooth the surface.
- Bake for 45 minutes until a skewer inserted into the centre comes out clean.
- Cool in the tin for 5 minutes, then turn onto a wire rack.
- When cool, cut horizontally in half to give you two layers.

To make the icing

- In a saucepan, gently melt the vegan margarine with the water over a low heat.
- Remove from the heat, sift in the icing sugar and cocoa powder, and beat until smooth and shiny.
- Allow to cool until firm enough to spread or pipe
- Sandwich two layers together with half the fudge icing, and top with the remaining icing.

Vegan Lemon Drizzle Cake

For the Cake

200g caster sugar
225g plain flour
2 teaspoons baking powder
250ml Soy milk

200g vegan butter/Stork baking
block or similar
1 teaspoon lemon juice
Zest of 1 lemon (save a little for top
of the cake)

For the Drizzle

Juice of half a lemon

2 tablespoons of caster sugar

For the Icing

130g icing sugar
Lemon zest

2 tablespoons water or lemon juice

- Preheat oven to 180C (160C is using fan or convection oven)
- Line a 20x25cm oblong tin (8x10) with baking paper
- Cream sugar and butter together
- Fold in the flour, baking powder, lemon juice and milk
- Add lemon zest and fold in gently
- Spoon cake mix into tin and bake for 40 minutes until golden (a skewer or toothpick inserted in middle should come out clean)
- While cake baking – make the drizzle by mixing together lemon juice and sugar. Pour over the cake as soon as it comes out of the oven, whilst still hot
- When the cake is completely cool, remove from the tin
- Prepare the icing by mixing icing sugar and water together. Spoon over cooled cake and top with some lemon zest for decoration.
- Leave cake for at least 30 minutes for icing to set and cut into squares.

Easy Vegan Carrot Cake (TheVegSpace.co.uk)

For the cake:

- 270g carrots
- 135 g walnuts (optional)
- 1 orange
- 135g sultanas
- 400g self raising flour
- 2 teaspoons baking powder
- 240g light brown sugar
- ½ teaspoon grated nutmeg
- 1 teaspoon ground cinnamon
- ½ teaspoon salt
- 400ml soya or oat milk
- 160ml rapeseed oil (or other flavourless oil)

For the icing:

- 440g icing sugar
- 100g dairy free cream cheese
- 3 tablespoons shelled pistachio (optional)
- 100g dairy free margarine
- 1-2 tablespoon soya/oat milk

Method

For the Cake

- Preheat the oven to 180C (fan) or Gas Mark 4. Grease two 23cm (9 inch) cake tins and line with baking or greaseproof paper
- Peel and trim the carrots and grate them into a bowl. Finely chop the walnuts and add to carrots. Grate the zest of the orange into the bowl, weigh the sultanas and add to the bowl.
- Next, put the flour, baking powder, sugar, nutmeg, cinnamon and salt into a large bowl
- Mix the milk and oil in a jug and tip into the large bowl with the dry ingredients. Mix (by hand) until combined and the batter is fairly smooth
- Tip the carrot, walnuts, orange zest and sultanas and stir until fully combined
- Divide the cake mixture between the two tins
- Bake 25-30 minutes until a knife or skewer comes out clean. Leave to cool in the tin for 5 minutes, then turn out onto a cooling rack, peel off the paper and leave until fully cool
- Top Tip – if you have time, the cake will be even better if you now put it in an airtight container overnight. The crust will become soft and the cake will become more moist.



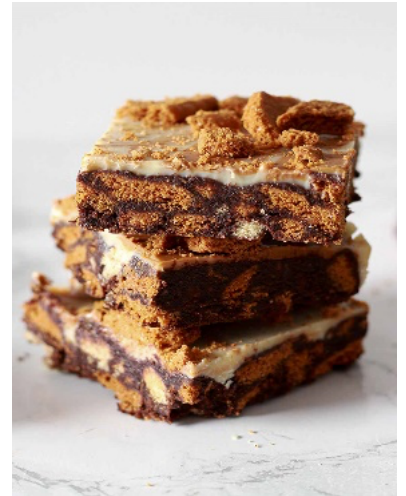
For the icing

- Place the icing sugar, margarine and cream cheese into a large bowl (or mixer) and beat together until completely smooth. Add the soya/oat milk one tablespoon at a time until the icing is light and fluffy
- Sandwich the two cakes together with a layer of icing in the middle and spread the remaining icing over the top of the cake. Sprinkle with chopped pistachios or other nuts if you wish.

Vegan Biscof Tiffin (bakedbyclo.com)

Ingredients

- 4 Digestive biscuits (or other "plain" biscuit of choice)*
- 250g/8.8oz Biscoff biscuits, plus extra for crushing on top
- 120g (1/2 cup) of vegan margarine (I used Vitalite)
- 3 tablespoons golden syrup (you can substitute this for agave nectar or maple syrup if you prefer)
- 2 tablespoons unsweetened cocoa powder
- 50g/1.7oz of vegan white chocolate chips or chunks (optional)
- 300g/10.5oz of vegan chocolate of choice (I used 150g semi-sweet for the base and 150g of white chocolate for the top)
- 2-3 tablespoons of Biscoff spread



Method

- Line an 8×10-inch tray with baking paper. Let the paper hang over the edges to make it easier to pull out after refrigerating.
- Add the Digestive and Biscoff biscuits into a large bowl. Use the end of a rolling pin to roughly bash them into chunks. Make sure not to crush them too small; you'll want to have a few crumbs with large chunks throughout.
- Add the vegan margarine, golden syrup, cocoa powder and half of the vegan chocolate to medium-sized pot. Turn the heat to medium-low and gently stir every so often until it has completely melted and there are no lumps left in the mixture.
- Let this mixture cool for a few minutes.
- Pour the chocolate mixture into the bowl of biscuit pieces and mix well until everything is evenly covered.
- Add the white chocolate chunks and mix them in.
- Transfer the mixture into your lined baking tray and press it firmly into place. I like to use the bottom of a measuring cup to do this. Pressing it in tightly is an important step otherwise, the tiffin is likely to fall apart when you try to cut it.
- Melt the remaining 150g of chocolate and the Biscoff spread (until runny). I used **white chocolate** and the smooth version of the spread.
- Remove the tiffin from the fridge and place alternate spoonfuls of the melted chocolate and Biscoff spread over it. Once all of the chocolate and spread is used up, tilt the tiffin from side-to-side to move the topping around until the tiffin is fully covered.
- Sprinkle over some Biscoff pieces if desired, then place the whole thing in the fridge for 3 hours.
- Once the Biscoff tiffin has set, remove it from the tray using the baking paper.
- Run a sharp knife under boiling water and wipe it dry with a dishcloth before cutting the tiffin into squares. Doing this will help to prevent the chocolate topping from cracking when you cut it.

Leftover Frittata

Ingredients

- Leftover cooked veg and potatoes/Or somewhat past best veg and potatoes.
- 4 to 6 eggs
- Tablespoon Paprika (optional)
- Salt and pepper
- Optional extras : feta cheese or vegan chorizo, leftover meat/sausage chopped or halved Walnuts.
- Olive oil.

Method:

- For leftover cooked veg and potatoes, leave in 3cm chunks, or...
- For past their best/dodgy veg/spuds: peel and cut off bad parts (esp. green potatoes). Chop them into 3cm chunks.
- Gently mix in a large bowl with chopped feta or vegan chorizo or meat leftovers.
- Add a generous slug of olive oil, salt, pepper and Paprika and gently mix .
- Preheat a frying pan on medium high. Add your mixture and gently sauté until all surfaces have been in contact with the hot surface.
- Heat heat through to piping hot – this is important if its leftovers.
- Cook until tender if uncooked veg/spuds.
- Beat eggs and stir into pan until all the mixture is coated. Allow to cook until the base is firm.
- Finish the top off under a hot grill.
- Serve in slices with crusty bread and butter or toast.

Curried Bubble and Squeak

A true leftover recipe – with no specific ingredients list, though potato is essential. Quantities are however you like.

- Roughly chop leftover cooked potatoes (or you can use mash potato), throw in any leftover vegetables – roots, greens, pulses, courgette, squash, sweetcorn - anything goes!
- Add your favourite curry spices – either a mild curry powder or you could use turmeric, garam masala, chilli/cayenne and nigella seed. Salt and pepper to taste
- Mix together gently to avoid losing the texture.
- Heat a generous amount of margarine or vegetable oil in a pan (about 2mm deep) – you can use less if you have a good non-stick pan.
- Add the mixture to cover the pan – it should be no more than 3cm thick.
- Fry on a medium heat for 5 minutes or until it seems golden underneath when you lift up the edge.
- Loosen the edges, place a heat free plate on top of the pan and turn the whole thing over onto the plate. Slide it back into the pan to fry on the other side.
- Slice and serve with a salad – or even alongside a curry instead of your usual rice.