

Chocolate Vegan Cake | Sugar-Free

Yield: 10 min
Total Time: 45 min

Recipe from: <https://www.recipeschoose.com/recipes/date-paste-recipe-chinese>

Ingredients:

- 2 cups whole wheat flour
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 1/2 teaspoon sea salt
- 1/2 cup unsweetened cocoa powder
- 1 cup date paste 3/4 cup unrefined sugar for those not doing sugar-free
- 3/4 cup applesauce
- 1 1/4 cups milk plant
- 2 teaspoons vanilla
- 1 tablespoon apple cider vinegar
- 1 cup sweet potato cooked, peeled
- 1/2 cup almond butter or cashew butter
- 3/4 cup dates pitted, 3/4 cup unrefined sugar for those not doing sugar-free
- 1/4 cup milk plant
- 1/2 cup cocoa powder
- 1/4 teaspoon sea salt
- 1 tablespoon vanilla

Nutrition:

1. Calories: 280 calories
2. Carbohydrate: 45 grams
3. Cholesterol: 5 milligrams
4. Fat: 10 grams
5. Fiber: 8 grams
6. Protein: 9 grams
7. SaturatedFat: 2 grams
8. Sodium: 390 milligrams

9. Sugar: 16 grams

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