Vegan Gingerbread Cake

https://classicbakes.com/recipes/vegan-gingerbread-cake

- **Prep Time:** 15 mins

- **Cook Time:** 30 mins

- **Total Time:** 45 mins

- **Serves:** 8 persons

Ingredients

Gingerbread Cake

- 1 tablespoon Ground Flaxseed

- 3 tablespoons Water

- 2 1/2 cups All-Purpose Flour

- 1 1/2 teaspoons Baking Soda

- 2 teaspoons Ground Cinnamon

- 2 teaspoons Ground Ginger

- 1/2 teaspoon [Nutmeg](#)

- 1/4 teaspoon [Ground Cloves](#)

- 1/2 teaspoon [Salt](#)

- 1 cup [Molasses](#)

- 3/4 cup [Canola Oil](#)

- 1/3 cup [Granulated Sugar](#)

- 1/3 cup [Dark Brown Sugar](#)

- 3/4 cup [Apple Sauce](#)

- 2 teaspoons [Vanilla Extract](#)

- 1 tablespoon [Raw Ginger](#), grated

- 1/2 cup [Almond Milk](#)

Coconut Whipped Cream

- 1 cup [Coconut Cream](#)

- 4 tablespoons [Powdered Sugar](#)

- 1 teaspoon [Vanilla Extract](#)

Instructions

Gingerbread Cake
1. Preheat [oven](#) to 350 °F, the middle shelf in place.

2. Grease a [9 x 13 square cake pan](#) with [nonstick cooking spray](#).

3. [Whisk](#) the ground flaxseeds and water in a [small bowl](#) and let it sit for 5-10 minutes until it thickens.

4. Whisk the all-purpose flour, baking soda, cinnamon, ginger, nutmeg, cloves, and salt in a large bowl and set it aside.

5. Whisk the molasses, canola oil, granulated sugar, and dark brown sugar in another [large bowl](#).

6. Add the apple sauce, flaxseed mixture, vanilla extract, grated ginger until combined.

7. Stir in 1/3 of the flour mixture, then add 1/4 cup of almond milk. Continue adding the flour alternating with the almond milk until the ingredients are gone.

8. Pour the cake batter into the square cake pan.

9. Bake gingerbread cake in a preheated oven for 25-30 minutes until a skewer inserted into the cake comes out clean.

10. Remove and place on a cooling rack. Cool completely.

Coconut Whipped Cream
1. Place the count cream in a mixer fitted with the whip attachment and beat it for 30 seconds until creamy.

2. Add the powdered sugar and beat for 1 minute.

3. Cut the gingerbread cake into 8 slices and add a dollop of whipped coconut cream before serving.

Full recipe: https://classicbakes.com/recipes/vegan-gingerbread-cake