



Vegan Sponge Cake

Whisk and bake a sweet, fluffy vegan cake.

Ingredients



¾ cup
sugar



1 cup dairy-free
yogurt



2 tsp
vanilla



½ cup
vegetable oil



1 ¼ tsp
baking powder



½ tsp
baking soda



1 ½ cups
flour



2 Tbsp
dairy-free milk

Tools



8 x 8 baking pan



cooking spray



parchment paper



large bowl



dry
measuring cups



measuring
spoons



liquid
measuring cup



whisk



toothpicks

Steps

- 1 Preheat oven to 350°F.
- 2 Grease 8 x 8 baking pan with cooking spray. Line with parchment paper.
- 3 Add sugar, dairy-free yogurt, and vanilla to large bowl. Whisk until combined.
- 4 Add oil, baking powder, and baking soda. Whisk until combined.
- 5 Add ½ cup flour. Whisk until combined.
- 6 Add remaining 1 cup flour. Gently whisk until all flour is incorporated. Batter will be thick.
- 7 Add dairy-free milk. Whisk until combined.
- 8 Pour batter into baking pan. Bake 30-35 minutes, until a toothpick inserted in the center comes out clean. TASTE & SHARE!