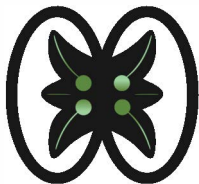


Vegan Turkish Marble Cake

with Cinnamon Sugar

This Turkish Marble Cake is a variation of an Italian Water Cake baked with olive oil and water.



the Cake

VANILLA CAKE MIX

YOU WILL NEED

- 1 cup vegan buttermilk (240g)
- 7 tablespoons mild extra-virgin olive oil (78g)
- 2 tablespoons unsweetened cocoa powder

Preheat oven to 325°F. Grease a round 9-inch cake pan and line the bottom with parchment paper.

Stir vegan buttermilk and olive oil until combined.

Place vanilla cake mix in a large bowl. Slowly add the liquid blend to the vanilla cake mix while mixing with a hand-held whisk until just combined.

In a separate bowl, stir a third of the cake batter with the cocoa powder until smooth.

Pour a third of the vanilla batter into the prepared pan. Alternatively add the chocolate batter and the remaining vanilla batter to the pan. Using a knife, make a figure-8 pattern in the batter.

Bake for 42-45 minutes or until toothpick inserted in center comes out clean. Cool in baking pan for about 10 minutes before unmolding.

Tip: If you don't have buttermilk available, simply add 1 tablespoon lemon juice to your favorite unsweetened vegan milk and let it stand for a few minutes, until it thickens and curdles.

the Sugar

YOU WILL NEED

- ¼ cup powdered sugar (29g)
- 1 teaspoon ground cinnamon

Combine powdered sugar and ground cinnamon.

Dust cool cake with cinnamon sugar, using a stencil if desired.