

Carob cake

Ingredients

½ C Earth Balance Margarine
1 ½ C Brown Sugar
1 Tbsp Ener-G egg replacer, Mixed with 2 Tbsp water
1 ½ C Soymilk
2 tsp vanilla
2 C unbleached white flour
½ C Carob Powder
½ tsp salt
4 tsp baking powder

Frosting

1 Tbsp Margarine
1 1/3 C Soymilk
¼ C. brown sugar
1 ½ Tbsp unbleached white flour
1 ½ vanilla
1 1/3 C flaked coconut
1 1/3 C Chopped pecans

For the cake:

Cream margarine and brown sugar together, and then add egg replacer mixture, baking powder salt, carob powder and flour and mix.
Add soymilk and vanilla. Blend with hand mixture until smooth, scraping sides of bowl as necessary Pour into 8 inch oiled and floured cake pans. Bake at 350 degrees for about 35 minutes.

For Frosting:

Combine flour, margarine, soymilk, brown sugar and vanilla. Cook and stir over medium heat until mixture thickens then add coconut and pecans Cool slightly and spread over cake.