

**TRY VEGAN  
THIS JANUARY**

**VEGANUARY** ♡

ASTER  
GROUP

# Jodie's Vegan Chocolate Cake



# Jodie's Vegan Chocolate Cake



**15 MINS PREP**



**35 MINS**

**SERVES 12**

## INGREDIENTS

**1 cups (300ml) vegan milk**  
(soy, almond etc...)

**1 tbsp lemon juice (or apple  
cider vinegar or white vinegar)**

**2/3 cup (150g) vegan butter**

**3 tbsp golden syrup**  
(use your favourite liquid  
sweetener (maple will make  
a slightly less sweet cake)

**1 tsp instant coffee granules /  
espresso powder (OPTIONAL)**

**2 cups (275g) all-purpose flour**  
(plain flour)

**3/4 cup (175g) sugar**

**4 tbsp unsweetened  
cocoa powder**

**3 tsp baking powder**

**1 tsp baking soda**

**FOR THE VEGAN CHOCOLATE  
FROSTING (DOUBLE TO  
COVER THE SIDES AS WELL)**

**1/3 cup (75g) vegan butter**  
room temperature

**1 cups (200g) powdered icing  
sugar (confectioner's sugar)**

**4 tbsp unsweetened  
cocoa powder**

**2 tbsp water**

1. Preheat the oven to 350°F (180°C/ 160°C fan/ Gas mark 4). Lightly grease 2 x 20cm/8inch round baking pans.
2. Stir the lemon juice (or vinegar) into the milk and set aside to thicken and 'curdle' slightly into buttermilk.
3. In a pot over a medium heat, melt the butter, syrup and coffee (if using) together. Set aside to cool slightly.
4. Sift the flour, cocoa, sugar, baking powder and baking soda into a large mixing bowl and whisk together.
5. Pour the milk and melted margarine mixture over the flour mixture and stir well until it becomes a smooth batter.
6. Divide the mixture between the two prepared pans and bake for 30-35 minutes or until an inserted skewer or toothpick comes out clean.
7. Allow the cakes to cool in the tins for 5 minutes, then turn out onto a cooling rack to cool completely.
8. Meanwhile, to make the icing beat together all ingredients until smooth.
9. When the cakes are completely cold, sandwich together with half of the icing. Spread the remaining icing over the top of the cake.

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# Jodie's Vegan Chocolate Brownies



# Jodie's Vegan Chocolate Brownies



15 MINS PREP



30 MINS

SERVES 16

## INGREDIENTS

140 grams (1 cup) plain flour

20 grams (1/4 cup)  
cocoa powder

200 grams (1 cup)  
caster sugar

80 ml (1/3 cup)  
vegetable oil

1 teaspoon vanilla extract

200 grams (1/2 cup)  
dairy free (vegan) dark  
chocolate, melted

240 ml (1 cup) Almond Breeze  
Original Almond Milk

75 grams (1/2 cup)  
dairy free (vegan) chocolate  
chips, optional

**Deliciously thick and fudgy Vegan Brownies made without butter, milk or eggs.**

1. Preheat oven to 180°C (350°C) and line an 8-inch square baking tin with baking or parchment paper.
2. In a large mixing bowl, add flour, cocoa powder and sugar and gently whisk to mix.
3. Add oil, vanilla, melted chocolate and almond milk. Mix with a wooden spoon until smooth and combined. Add chocolate chips and mix gently.
4. Transfer brownie batter to prepared pan and bake for 25-30 minutes or until a skewer inserted in the middle comes out clean. Try not to over bake or brownies will turn cakey.
5. Putting the brownies in the fridge for a few hours to firm up - they'll also turn super fudgy.
6. Enjoy!



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# Jodie's Vegan Chocolate Cookies



# Jodie's Vegan Chocolate Cookies



**15 MINS PREP**



**35 MINS**

**SERVES 12**

## INGREDIENTS

1/2 cup vegan butter, melted  
1 cup granulated sugar  
1 teaspoon pure vanilla extract  
1 tablespoon ground flaxseeds  
1/4 cup soy milk  
1 1/2 cups all purpose flour  
1/2 cup dutch-processed cocoa powder  
1 teaspoon baking soda  
1/4 teaspoon salt  
1 cup vegan chocolate chips

1. Preheat the oven to 350°F (180°C/ 160°C fan/ Gas mark 4). Line a baking sheet with parchment paper.
2. Melt the vegan butter, then add to a large bowl with the sugar and mix well with a large spoon. Now stir in the vanilla, flaxseeds and soy milk until well combined.
3. Over the bowl with the wet ingredients, sift in the flour, cocoa powder, baking soda and salt. Stir to combine. The dough will be quite thick, so you can use your hands if needed. Now fold in the chocolate chips, leaving some to place on top of the cookies for decoration if you want. Again, you may need to use your hands to really get the chocolate chips incorporated.
4. Scoop about 2 tablespoons of the dough at a time, roll into a ball, then flatten a bit on the baking sheet. They will spread out more as they bake. Decorate with a few more chocolate chips on top, if desired.
5. Bake for about 10 minutes. They will seem too soft, but will firm up as they cool. Let them cool on the baking sheet for 5 minutes, then transfer to a cooling rack to cool completely.
6. Eat what you like and store any leftover cookies in a covered container at room temperature for 3-4 days or the refrigerator for 1 week. They freeze well too.