

## A PIECE OF [vegan] cake

**Sally Bowers**  
Pastry Chef  
The Original Dinerant  
Portland, Ore.



The cake served at The Original Dinerant in downtown Portland, Ore., is so delicious, some guests don't even know it's vegan, says pastry chef Sally Bowers. She uses the same basic dairy- and egg-free batter for layered cakes, cupcakes and crumb cakes in both chocolate and vanilla bean flavors. Her secret? Oil. She recommends vegetable, canola or grapeseed oil, as they don't have much flavor. The oil makes the cake moist. "Don't overmix it, though," she says. "Or it will be dense and not very pleasing." Here, she shares her recipe.

### ingredients:

3 cups **flour**  
2 cups **sugar**  
 $\frac{3}{4}$  cup **cocoa**  
2 t. **baking soda**  
1 t. **salt**  
2 t. **vanilla** extract  
 $1\frac{1}{2}$  T. **vinegar** (white distilled or apple cider)  
 $\frac{1}{2}$  cup **vegetable oil**  
2 cups **water**

**Method:** Sift flour, sugar, cocoa, baking soda and salt in large mixing bowl. Add vanilla, vinegar, vegetable oil and water. Whisk until lumps are gone. Grease three 9-inch round cake pans. Line with parchment paper. Divide batter evenly among pans. Bake at 325°F for 12-15 minutes or until skewer comes out mostly clean.

**Vanilla Version:** Try a vanilla bean version of the cake by omitting cocoa and replacing vanilla extract with vanilla bean paste.