



Oil-Free Vegan Chocolate Cake With Strawberries

Prep Time 15 minutes **Cook Time** 30 minutes **Total Time** 45 minutes

Servings: 8 servings **Author:** Lori Rasmussen, My Quiet Kitchen

Rich and chocolatey, this healthy vegan chocolate cake is topped with strawberries and made with oat flour. Easy to prepare, oil-free, and easily made gluten-free!

INGREDIENTS

- 1 cup fine oat flour - Ensure certified GF, if needed.
- $\frac{1}{3}$ cup white whole wheat flour - Can sub spelt, all-purpose, or a 1:1 gluten-free blend.
- $\frac{1}{2}$ teaspoon fine sea salt
- $\frac{1}{3}$ cup cocoa powder
- 1 $\frac{1}{2}$ teaspoons baking powder
- $\frac{1}{2}$ teaspoon baking soda
- 1 cup plus 2 tablespoons light coconut milk - The type of coconut milk that comes in a can.
- $\frac{2}{3}$ cup coconut sugar - Sub light brown sugar, if desired.
- 1 tablespoon balsamic vinegar
- 2 teaspoons vanilla extract
- $\frac{1}{3}$ cup dairy-free chocolate chips, *optional* - use sugar-free or grain-sweetened chocolate chips if desired.
- 10 to 12 med/large strawberries, hulled and halved

INSTRUCTIONS

1. Preheat oven to 350 degrees F, and locate a 9-inch non-stick springform pan. Parchment paper isn't necessary to prevent sticking, but placing a circle of paper in the bottom of the pan does make it easier to move the cake to a serving platter, if needed.
2. Use a scale to weigh the flours if possible (see Notes). Add oat flour, wheat flour, and salt to a mixing bowl. Sift in the cocoa, baking powder, and baking soda to ensure there are no clumps. Whisk to combine.
3. In a medium bowl stir together the coconut milk, balsamic, coconut sugar, and vanilla.
4. Pour wet ingredients into dry, stirring just until combined. Fold in about $\frac{1}{4}$ cup of the chocolate chips, reserving some for the top of the cake. Pour batter into springform pan, and arrange strawberry halves on top. Arrange reserved chocolate chips in between strawberries.
5. Bake for 30 to 34 minutes or until a toothpick inserted in the center of the cake comes out clean. Allow cake to cool in the pan for about 15 minutes before removing sides of springform pan. Let cake cool completely before slicing.

NOTES

I highly recommend using a kitchen scale for weighing flours. It leads to the best, most consistent results every time and is actually easier than using measuring cups. But if you're preparing to bake this cake and don't have a scale, whisk the flour to fluff it up before lightly scooping up with a measuring cup and leveling off the top.

Storage

Store cake in an airtight container in the refrigerator for up to 4 days. Can also be kept at room temperature for a day or two without issue.

Due to the moisture of the strawberries, this may not be the most suitable cake for freezing, though I haven't tested it yet (other than the strawberry issue, it should be fine). Since it's a light, single-layer cake, we've managed to devour each test batch in just a few days!

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