

VEGAN CARROT CAKE

3/4 cup canola oil (always keep canola oil in the fridge to keep it fresh)
1 1/2 cups sugar, cream with oil
1/2 cup applesauce
1 Tablespoon soy milk
2 teaspoons vanilla

Sift next 6 ingredients together, then add to oil / sugar mixture:
3 cups flour, sifted (white and whole wheat, about 1/2 and 1/2)
2 Tbsp. egg replacer powder
4 teaspoons cinnamon
3 teaspoons baking powder
2 teaspoons baking soda (do not cut leavening)
1 teaspoon salt

Mix with above:

2 cups grated carrots
10 oz bag frozen pineapple, thawed, put in food processor to make small pieces--OR 1 1/2 cups crushed pineapple, with juice (if you only have pineapple chunks, just throw them in and beat for 3 minutes or so. They will break down into smaller pieces)

Optional stir in:

Put in a 13 x 9 pan and bake at 350 F around 45 minutes

FROSTING

1/2 cup vegan margarine such as Earth Balance
1 1/2 to 2 cups confectioners' sugar
1 Tablespoon orange juice concentrate
1/2 teaspoon vanilla bean powder or vanilla extract