

# Vegan Gingerbread

2/3 cup soymilk

1 tsp. vinegar or lemon juice

Mix together in a separate cup to sour the soymilk

1/2 cup canola oil

(Always keep canola oil in the fridge. Left on the counter, it will not stay fresh.)

1/2 cup applesauce

1/3 cup dark brown sugar

2/3 cup dark molasses

1 teaspoon baking soda

1 teaspoon baking powder

1/2 teaspoon salt

1 1/2 teaspoons ground ginger

3 teaspoons cinnamon

2 Tbsp. egg replacer

2 cups white whole wheat flour

## PREPARATION:

In a mixing bowl, combine sugar, molasses and oil. Sift together the flour, salt, soda, and spices. Add sifted dry ingredients gradually, alternating with the soured soy milk; stirring to blend. Beat until smooth.

Turn batter into a greased and floured 8-inch or 9-inch square pan and bake at 350° for about 30 minutes.

[For more vegan recipes, see \[www.truthaboutnursing.org/vegan\]\(http://www.truthaboutnursing.org/vegan\)](http://www.truthaboutnursing.org/vegan)