PLANT- BASED SUPER SIMPLE STRAWBERRY BUTTER CREAM BUNDT CAKE

INGREDIENTS

Serves 6+

Bundt Cake:

- 1 French Vanilla box cake mix (dairy free)

  Suggestion: Betty Crocker Super Moist

  French Vanilla Cake Mix

- 1/2 cup applesauce (Mott's® Unsweetened

  Applesauce Cups individual serving size works great)

- 1 cup water

- 3tbs egg replacer (Bob's Red Mill works well)

Butter Cream Frosting:

- 4 oz. (1 stick)-room temperature

  plant-based butter (Earth Balance works well)

- 1/4 cup strawberry jelly or jam

- 2 cups powder sugar

Sprinkles for garnish

PREP TIME:10 MIN
COOK TIME: 40 MINUTES
TOTAL TIME:50 MINUTES

DIRECTIONS

- Mix the cake batter per directions on the box using applesauce for the oil and egg replacer for the eggs. No need to add water to the egg replacer
- Pour mix into a bundt pan and bake per directions on the box-let cool for 20 minutes then remove from pan- frost when completely cooled
- Prepare frosting by blending butter in a stand mixer or with electric beaters.
- Add jelly to the butter and beat on medium speed until creamy
- Slowly add the powder sugar, 1/2 cup at a time
- Blend until smooth
- Place frosting in a ziplock bag and snip one corner of the bag to pipe the frosting on the cake
- Start from the top and slightly inside of the cake and form loops using the edging of the bundt cake as a guide. Do two rounds of loops overlapping the first round to create the desired effect.
- Add sprinkles