



Makes one 8-inch cake
Preparation Time: 10 minutes
Cook Time: 30 minutes

INGREDIENTS:

1 tablespoon flaxseed meal
1½ cups white whole wheat flour
½ cup unsweetened cocoa powder
1½ teaspoon baking powder
¾ teaspoon sea salt
¾ cup unsweetened, unflavored plant milk
⅓ cup + 1 tablespoon pure maple syrup
¼ cup unsweetened applesauce
2 teaspoons pure vanilla extract
¼ cup mini semisweet vegan chocolate chips, such as Enjoy Life brand
12 oz. fresh or frozen raspberries (2½ cups)
1 tablespoon lemon juice
Aquafaba Whipped Cream (optional)

Raspberry Chocolate Cake

Calling all raspberry and chocolate lovers! With a sweet, moist crumb, this stunning vegan Raspberry Chocolate Cake combines two popular flavors to delicious effect. Cocoa powder and vegan chocolate chips give the batter double chocolate goodness, while tart raspberries offer vibrant color and ensure every mouthful is a decadent balance of tangy and sweet. Traditional cakes use egg to bind the ingredients, but this vegan chocolate cake is made with a **flaxseed** egg, where you mix flaxseed and water and leave it to stand for five minutes until it becomes gel-like. For extra wow, top with a two-minute, no-cook raspberry sauce made by mashing berries with maple syrup and lemon juice. Add a dollop of **Aquafaba Whipped Cream** (optional), and this stunning cake is set for any special occasion.

For more inspiration, check out these tasty ideas:

- [Incredible Chocolate Sweet Potato Cake](#)
- [Vegan Double Chocolate Instant Pot Cake](#)
- [Mr. McGregor's Garden Cake](#)
- [Perfect Vegan Carrot Cake](#)

By Nancy Macklin, RDN

- 1 Preheat oven to 375°F. Line an 8-inch square baking pan with parchment paper, or use a silicone baking pan. In a medium bowl stir together flaxseed meal and 3 tablespoons water; let stand 5 minutes.
- 2 In a large bowl stir together flour, cocoa powder, baking powder, and salt. To flaxseed mixture add milk, ⅓ cup of the maple syrup, the applesauce, and vanilla; mix well. Stir into flour mixture until well combined. Stir in chocolate chips. Gently fold in 1 cup of the raspberries.
- 3 Bake 25 to 30 minutes or until firm and a toothpick inserted in the center comes out clean. Cool completely on a wire rack.
- 4 For sauce, in a bowl combine the remaining berries with the remaining 1 tablespoon maple syrup and the lemon juice. Mash berries lightly with a fork.
- 5 Top pieces of cake with raspberry sauce and [Aquafaba Whipped Cream](#) (if using).