

BRYANNA'S CHINOTTO CAKE WITH FUDGY CHINOTTO FROSTING AND PECANS

Makes 12, 15 or 18 servings

NOTE ON COCOA: *Dutch-process cocoa powder is made from cocoa (cacao) beans that have been washed with a potassium solution, to neutralize their acidity. Natural cocoa powder is made from cocoa beans that are simply roasted, then pulverized into a fine powder. Aside from neutralizing the acidity, Dutching cocoa powder makes it darker and can help mellow the flavor of the beans.*

NOTE ON FLOUR: *It is important to use cake or pastry to ensure a tender cake in this recipe. **If you have no pastry flour:** for white, use 3 tablespoons cornstarch [can be organic] and add unbleached white flour to make 1 1/2 cups. For whole wheat, use 2 tablespoons cornstarch with finely-ground ordinary whole wheat flour to make 1 cup. Process your ordinary whole wheat flour in a DRY blender until very fine.)*

THE CAKE:

DRY MIX:

- 1 1/2 cups white cake or pastry flour, sifted after measuring
- 1 cup whole wheat pastry flour
- 1 cup brown sugar (*or coconut sugar or evaporated cane juice*)
- 1 cup light organic unbleached granulated sugar
- 1/3 cup organic, fair trade unsweetened cocoa powder (*I use [Cocoa Camino brand](#), which is Dutch-processed—see note in recipe intro above*)
- 2 teaspoons baking soda
- 1/2 teaspoon salt

WET MIX:

- 1 1/4 cups Chinotto (*pour with the cup angled so that no foam is created*)
- 3/4 cup + 1 tablespoon plain soy, nut or hemp milk MIXED WITH 1 tablespoon cider vinegar
- 1/2 cup oil
- 5 tablespoons smooth applesauce

FUDGY CHINOTTO FROSTING WITH TOASTED PECANS ALA BETSY DIJULIO

- 1 lb organic powdered sugar
- 1/2 cup vegan butter (*try my homemade palm oil-free vegan Buttah*)
- 1/4 cup organic, fair trade unsweetened cocoa powder (*I use [Cocoa Camino brand](#), which is Dutch-processed—see note in recipe intro above*)
- 6 tablespoons Chinotto (Italian carbonated drink made—I use San Pellegrino brand in cans)
- 1 teaspoon pure vanilla extract
- 1 cup chopped, toasted pecans

Preheat the oven to 350°F.

Whisk the dry ingredients together well in a medium bowl. Blend the liquid ingredients in a blender until smooth, then pour into the dry ingredients and mix BRIEFLY with a whisk (important) until smooth-- DO NOT beat the batter. ***The batter will be quite runny.*** Scrape into prepared pan.

Bake for 50 minutes, or until a cake tester comes out clean. Cool the cake in the pan on a cake rack while you prepare the Frosting.

With the cake just out of the oven, make the icing:

Place the powdered sugar in a medium bowl. In a 2-quart saucepan, combine the vegan butter, cocoa powder and Chinotto and bring just to a boil. *(You can also do this in a 2-quart microwave-safe bowl or pitcher in a microwave oven at 100% power for about 1 minute, or until it just starts to bubble.)* Pour the hot liquid over the powdered sugar and whisk to combine until smooth. Add the vanilla extract and stir to distribute.

Immediately frost the still-warm cake and distribute the chopped toasted pecans evenly over the top of the cake. Cool thoroughly before serving. When cool, cut into 12, 15 or 18 squares and serve. Store leftovers, covered, in the refrigerator.