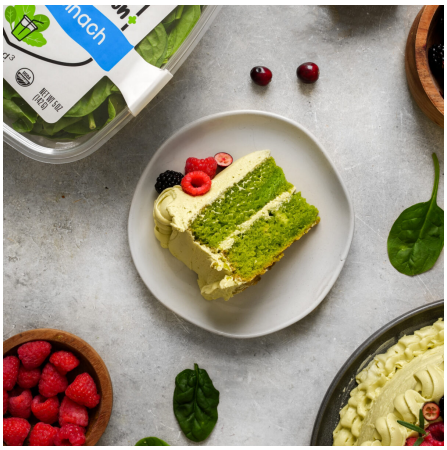
naturally green velvet cake



featured product:
baby spinach

all the makings of a perfectly moist, delectable celebration cake—but of course, with an organicgirl twist!

this cake is proof that greens really can do it all. bake up this delightful, naturally green dessert thanks to our sneaky blended spinach. top it off with our vegan vanilla frosting and fresh berries, or add a little matcha to the frosting for a green-on-green finish.

ingredients

cake

1 clamshell **organicgirl baby spinach**
2 cups water
3 cups all-purpose flour
2 teaspoons baking soda
2 cups granulated sugar
1 tablespoon vinegar
2 teaspoons vanilla extract
? cup avocado oil
1 teaspoon sea salt
optional: fresh berries, for decorating

vanilla frosting

1 cup vegan butter or regular butter, softened
1 cup avocado oil shortening
8 cups powdered sugar or powdered sugar substitute
2 teaspoons vanilla extract
2 tablespoons plant-based milk
optional: 1–2 teaspoons matcha powder

directions

1. preheat and prep pans

Preheat the oven to 350°F. grease cake pans and line with parchment paper.

2. blend the spinach

add the baby spinach and water to a high-speed blender. blend until completely smooth with no visible pieces of spinach remaining.

3. mix the ingredients

in a large mixing bowl, whisk together the flour, baking soda, sugar, and sea salt.

pour in the blended spinach mixture, vinegar, vanilla extract, and avocado oil. mix until the batter is smooth and evenly combined.

4. bake

divide the batter evenly between the prepared cake pans. bake until the centers are set and a toothpick inserted into the middle comes out clean, about 25–35 minutes depending on pan size.

allow the cakes to cool in the pans for about 10 minutes, then transfer them to a cooling rack and let them cool completely before frosting.

5. make the frosting

beat the butter and avocado oil shortening together until light and fluffy. gradually add the powdered sugar, then mix in the vanilla and plant-based milk until smooth and fluffy.

add matcha if desired: mix in 1–2 teaspoons matcha powder until you reach your desired color.

6. decorate the cake

frost the completely cooled cake; decorate with fresh berries. store any extra frosting in an airtight container in the freezer.