

Easiest Dairy-Free Cake Ever (Vegan*, Nut-Free*, Soy-Free*)

You know what they say, great minds think alike, and in this case, great minds bake alike ... at least when they don't have the time to bake from scratch.

This "recipe" is in my book, Go Dairy Free: The Guide and Cookbook, and it was also emailed to me by a GDF viewer, Nicole. She is having fun experimenting with the different types of cake and soda! I call it dairy-free cake from a box mix, but Nicole's name, Favorite Cake, sounds much more enticing.

Favorite Cake

- 1 Box of Your Favorite Dairy-Free Cake Mix (try some types of Duncan Hines or Oetker Organics - always check ingredients and use caution where cross-contamination is a concern)
- 1 Can Diet or Regular Soda

Combine cake mix and soda together and bake as directed. That's it, no eggs, oil, or water required. Sprinkle with powdered sugar to serve, or frost with your favorite dairy-free frosting.

Note from Nicole: You can do many different variations....I just did Meijer brand Moist Select Chocolate Marble with a sprite. Turned out fabulous....my kids loved the treat! There is no way you can tell soda was used, turned out moist and fluffy.

*The free-from status of your cake will depend on the mix you use