Vegan Orange Cake with Vanilla Coconut Whip Frosting

Gingerbread, peppermint, and pumpkin are all classic holiday flavors this time of year, but we wanted to go stray from the norm, we give you, Vegan Orange Cake topped with a heavenly vanilla coconut whip frosting and orange zest.

Ingredients
Vegan Orange Cake
3 cups Farm Fresh Nuts Natural Ground Almond flour
1 cup organic sugar
1/4 tsp salt
1 tbsp baking powder
2 tsp baking soda

2 cups orange juice
1/4 cup grapeseed oil
2.5 tsp Pure Orange Extract
1 tsp Pure Vanilla Extract
Vanilla Coconut Whip Frosting
2 cups coconut cream
3-4 tbsp organic agave - or maple syrup
1 tsp Vanilla Extract
½ cup Farm Fresh Nuts Almond Slivers

Toppings
Orange zest from one orange
Vanilla Sugar cranberries
Coconut sugar toasted almond slivers

Instructions
Vegan Orange Cake
Preheat oven to 350 degrees Fahrenheit. Grease your cake pan(s) and sprinkle with flour.
Whisk together all dry ingredients in one bowl (flour, sugar, salt, baking powder, and baking soda) and wet ingredients another large bowl (orange juice, oil, orange extract, and vanilla extract.)
Whisk about a cup of the dry ingredients into the wet ingredients. Then, stir in remaining dry ingredients.

Pour cake batter evenly into two round cake pans or into one 9x13 pan.
Bake for 22-25 minutes*. (Or until a toothpick comes out clean.)

Coconut Whip Frosting

Prep: Refrigerate 2 cans of coconut cream or 4 cans of coconut milk overnight (I'd recommend buying an extra can just in case one is a dud). Refrigerate mixing bowl at least 30 minutes in advance of making frosting.

Scoop out cold coconut cream from the cans and add into refrigerated bowl. Leave behind the excess liquid (you can store it in your fridge.)

Add in agave or maple syrup and vanilla extract. Whip on medium speed for 2-4 minutes, or until stiff peaks form. Be careful not to over-whip and check frequently. If the cream begins to separate, you have over-whipped.

After cake cools, frost it** and top with orange zest. You can also top with vanilla sugar and cranberries for a super festive appearance!