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## CINNAMON SWIRL CAKE

**YIELD:** Two 10" round cakes

### Ingredients

- Cooking spray or butter for the pans
- 6 cups (720 g) all-purpose flour; more for the pans
- 2 tablespoons white vinegar
- 2 cups (480 ml) almond milk (you could use coconut or soy milk)
- 4 cups (792 g) granulated sugar
- 4 teaspoons baking soda
- 2 teaspoons salt
- 1½ cups (320 ml) vegetable oil
- 1 tablespoon pure vanilla extract
- 2 tablespoons ground cinnamon
- ½ teaspoon ground nutmeg

### Preparation

1. Preheat the oven to 350°F (175°C/gas 4); for convection baking preheat to 325°F (165°C/gas 3). Spray baking pans with cooking spray or grease them with butter, and then coat with flour.
2. Combine the vinegar and almond milk and set aside.
3. In a stand mixer fitted with the whip attachment, combine the sugar, flour, baking soda, and salt on low speed (this will sift the dry ingredients).
4. Add the oil, vanilla, 2 cups (480 ml) water, and half of the milk mixture to the dry ingredients and continue to mix on low until incorporated. Scrape the bowl once or twice.
5. Add remaining milk mixture and mix until fully incorporated, then turn the mixer off.
6. Combine the cinnamon and nutmeg in a medium bowl. Transfer 2 cups of the batter to the same bowl and fold until the spices are fully incorporated.
7. Divide the batter from the mixer evenly between the pans.
8. Evenly drizzle the cinnamon batter on top of the batter in the pans. Using a skewer, swirl the cinnamon batter around.
9. Bake for 30 to 40 minutes, checking the cakes at 30 minutes. When fully baked, the cakes should be firm to the touch, and a toothpick inserted into the center should come out clean.