



truwhip

Homemade Chocolate Ring Dings

Serves: 12-16 | Ready: 45 min

Prep Time: 45 min

Directions

1. Preheat the oven to 350F.
2. Line an 8-inch square pan with parchment paper or with vegan butter and dust with cacao powder, set aside.
3. In a small bowl, combine nondairy almond milk and lemon juice, stir and set aside for about 10 minutes. In a large bowl, add the milk and lemon mixture and the other wet ingredients, then combine.
4. Add the dry ingredients into the wet ingredients, try not to over-mix. Then pour the batter into the pan with parchment paper and bake for 35 minutes or until a toothpick inserted in the center comes out clean.
5. Remove the cake from oven to cool for 45 minutes on a wire rack on the parchment paper. Place cake in refrigerator on a cake rack for about 1 hour then remove and cut circles with 3 inch cookie cutters.
6. Insert a baking tip into a piping bag, cut off the corner of the bag and fill the bag with Truwhip Original Whipped Topping and gently pipe the cream in the center.
7. Heat the chocolate and coconut oil in a double boiler, stir until melted then dip each cake in the chocolate coating bowl using two forks or drizzle chocolate on top and sides of cakes.
8. Transfer to a cooling rack and set them in the freezer for a few minutes to set. Once ready eat and enjoy!

Ingredients

Wet Ingredients:

- 1 cup of nondairy almond milk
- 1 tablespoon of fresh lemon juice
- 1/2 cup of unsweetened applesauce
- 2 teaspoons of vanilla extract

Dry Ingredients:

- 1 1/2 cups of gluten-free all-purpose flour
- 1/2 cup of unsweetened cocoa powder
- 1 cup of coconut sugar
- 2 teaspoons of baking soda
- 1 teaspoon of baking powder
- 1/2 teaspoon of Himalayan salt (optional)
- 1 tablespoon of instant coffee granules

Whipped Topping:

- Truwhip Original Whipped Topping

Chocolate Glaze:

- 2 cups of nondairy chocolate chips
- 2 tablespoons of coconut oil