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## How To Make A Vegan Cake

By Kirsten Hawkins

Do you have a strict vegan in the family who has a birthday or celebration coming up that traditionally calls for cake? If you're not familiar with vegan dietary practices, you might not know what vegans do not eat. Even worse, you might have no idea how to replace what they do not eat.

But don't worry. In a few short paragraphs, I'll explain exactly what you need to make the perfect cake for your vegan friend or relative. And best of all, no one will be able to taste the difference.

Let's start with what strict vegans do not eat. They do not eat eggs. They do not drink milk. They don't eat certain types of sugar. They don't eat butter. And they don't eat frosting.

Eggs can be replaced by "EnerG Egg Replacer," which you can purchase at many grocery stores. The box will explain how much replacer to use per egg.

Cow's milk can be replaced by organic rice milk, which doesn't contain any animal byproducts. You can buy rice milk at your local grocery store, too.

Many vegans do not consume sugar, either, because it is often whitened by animal bone char. You can avoid sugar that is whitened by bone char by purchasing "unbleached" sugar, sugar in the raw, or beet sugar. There are some cane sugars, too, which were not whitened using bone char, but they hard to distinguish from others, unless you know the exact name brand.

Strict vegans will not eat food made with butter, either. If your cake recipe calls for butter, you can simply replace it with margarine or vegetable shortening.

In addition to butter, sugar, milk, and eggs, strict vegans also will not eat dairy frosting. If your recipe calls for frosting, you can look for a similar flavor of "non-dairy" frosting or you can make your own, replacing butter with margarine.

And there you have it: an ingredient replacement key for your vegan cake. Simply follow the key, replace vegan-unfriendly items on your recipe, and your cake will be perfectly fit for even the strictest

vegetarian!

Kirsten Hawkins is a vegetarian and nutrition expert from Nashville, TN. Visit

<http://www.recipe-vegetarian.com/>

for more information on vegetarian recipes and resources.

### **Wedding Cake Toppers: Important Things To Know**

**By Melissa Burton**

Wedding cake toppers have long been the traditional symbol of married couples as they were symbolically placed above the wedding cake for everybody to see.

Wedding cake toppers are available in a wide array of designs, colors, and styles wherein couples can choose whatever they think would best portray their marriage.

So, for those who want to know some tips regarding the right way to choose wedding cake toppers, here are some tips that you may use:

1. Never use wedding cake toppers that are made of plastics, especially the cheap ones.

Even if you are tight on a budget, it is best not to choose wedding cake toppers that are made of plastics. Usually, these are the ones that are readily available in the department stores.

Wedding cake toppers should be as exceptional as your wedding cake. Therefore, it is best to use wedding cake toppers that is out of ordinary and never before seen in any wedding. This may cost a little bit more than what you have intended to spend with but would definitely convert your wedding cake into something wonderful, one that would definitely make your wedding truly a memorable event.

2. Be creative.

It is best if the wedding along with your wedding cake and cake toppers are all personalized. This means that the designs and styles are creatively made by the couple. This will add more romance and glamour on the wedding itself.

Best of all, do not be constrained with the traditional and classical designs of wedding cake toppers. You may deviate from the customs and have your very own wedding cake toppers.

Today, there are many contemporary designs that the couple may use. In fact, they can even have their own ideas. All they have to do is to ask their baker to make the concept and use it as their wedding cake topper.

3. For the budget conscious couple, you can use your parent's wedding cake topper if it is still

## How To Make A Vegan Cake

available. This will truly make your wedding cake very special because of the hand–down generation.

The point is, whatever designs or styles of cake toppers you choose to have on your wedding cake, the fact that it symbolizes your marriage is already a special concept that no other item can replace.

Wedding cake toppers are not just sheer embellishments in a cake but more of an emblem, one that best represents the love that is flowing in the hearts of the couple.

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<http://www.discountweddingguide.com/>



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