Preacher's Cake (vegan)

Ingredients

3 cups	all-purpose flour
2 tsp.	baking soda
1 tsp.	salt
½ tsp.	cinnamon
3 Tbsp.	corn starch
2 cups	sugar
2 tsp.	vanilla extract
½ cup	canola oil
½ cup	applesauce
1 20-oz can	crushed pineapple, undrained
1 cup	pecans, finely chopped
1 cup	flaked sweetened coconut
1 11-oz can	mandarin oranges packed in all-natural fruit juice, drained

Frosting

1 8-oz cont.	Tofutti Better Than Cream Cheese
1 tsp.	vanilla
1 cup	powdered sugar
1 cup	non-dairy whipped topping

Garnish with pecans, mandarin oranges, pineapple slices, and coconut

Directions

Spray the bottom and sides of two 9-inch round cake pans with non-stick cooking spray, then line with wax paper. Spray the wax paper with non-stick cooking spray, then add ¼ cup flour and shake until evenly coated.

In a small bowl, mix flour, baking soda, salt, cinnamon, and cornstarch together. In a medium size bowl, mix sugar, vanilla, oil, and applesauce together with an electric mixer on medium-low speed until creamy. Slowly mix in flour mixture until just combined. Add pineapple, 1 cup chopped pecans and coconut and continue mixing on medium low until all ingredients are thoroughly combined. With a spatula, gently fold in mandarin oranges.

Bake at 350 for 45 minutes or until toothpick comes out clean. Cool completely, then remove from pan.

Prepare frosting by mixing ingredients together until smooth. Spread a layer of frosting on the top of one cake, then place the second cake on top. Frost the top evenly.