

# Vegan Apple Cake



## Recipe By Jaxters

**Ref:** 848

**Heading:** Bread & Baking

**Cuisine:** British & Irish

**Food Type:** Vegan

**No of Portions:** 10

## Ingredients & Prep

400 g Dessert apples cored & peeled chopped

250 g Plain flour

180 ml Almond milk

90 g Light brown sugar

90 g Caster sugar

80 ml Rapeseed oil

80 g Vegan plain yogurt like soy

60 g Ground almonds

1 tbsp Lemon juice

2 tsp Mixed spice

2 tsp Baking powder

1 tsp Bicarbonate of soda

1/4 tsp Salt

### Decoration

3 Dessert apples cored cut into thin wedges

1 tbsp Brown sugar

1/2 tsp Ground cinnamon

## Suggestion & Tips

I like this just warm with whipped coconut milk cream.

## Method

**Step 1** - Pre-heat the oven to 180°C fan.

**Step 2** - For a 10 portion recipe oil a 20cm springform cake tin.

**Step 3** - Decoration - in a bowl mix brown sugar with the cinnamon, then cut each cored apple into 16 slices, then put into a bowl & cover with water & a little extra lemon juice to stop browning.

**Step 4** - Cake mix - mix all the dry ingredients in one bowl & all the wet in another, then chop apples into smallish chunks about 1cm cubed & add to the wet ingredients, then tip in the dry ingredients & mix altogether & tip into the cake tin, shake to level then decorate with the sliced apple across the top then sprinkle over cinnamon sugar.

**Step 5** - Bake in the oven for 1 hour 20 minutes, test with a skewer, if it comes out clean it done.