



APPROVED



Tested and approved by Ms. von der Lippe, the mum of our colleague Angelina.

VEGAN PLUM CAKE

PREPARATION

After all the dough ingredients have been mixed and kneaded, the dough must rest for an hour.

Then roll out the base to a suitable size and place it on a baking tray. Finally, spread the plums over the base and top the cake with the crumble.

Preheat the oven to 175 °C and bake the cake at top/bottom heat for 45 minutes.

Enjoy your cake!



FOR THE BASE

- 1.700 g plums
- 550 g spelt flour
- 2 x vanilla sugar
- 1/2 bottle bitter almond oil
- 1/2 cube yeast
- 100 g vegetable butter
- 100 ml soy milk or almond milk
- 150 g GluCorp Organic Clarified Rice Syrup 60 DE
- a pinch of salt

FOR THE CRUMBLE

- 450 g spelt flour
- 200 g GluCorp Organic Clarified Rice Syrup 60 DE
- 1 g vanilla sugar
- 250 g vegetable butter
- 1/2 bottle bitter almond oil