



VEGAN PLUM CAKE

APPROVED



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

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