



TREAT
OF
THE
WEEK

VEGAN ALMOND & STRAWBERRY CAKE

INGREDIENTS

- 140g gluten free flour
- 200 g almond flour
- 250ml plant based milk
- 125ml maple syrup
- 125 ml melted coconut oil
- 1 tsp baking powder
- 1 tsp soda bicarbonate
- pinch of salt
- fresh strawberries or any seasonal berries or cherries

PREPARATION

1. Preheat the oven to 180°C and prepare all the ingredients.
2. In a food processor combine all the ingredients into a nice a smooth batter.
3. Pour the batter into a round cake tin and put the sliced strawberries on top.
4. Bake for about 30min or until the dough is golden and baked through (test it with a fork).