



# Vegan Almond, Squash and Rye Cake

about 12 Portions



Easy

up to 30 Min.



- 1 Heat the oven to 180C, 160C fan, gas 4 then grease and double line a 20cm square tin. In a jug mix the nut milk with the vinegar and leave for 10 mins.
- 2 In a large bowl whisk the sugar and oil for a few mins until smooth. Mix in the squash, 1 ½tsp of the Vanilla Extract, the seeds and ground almonds. In a separate bowl mix the flour, cinnamon, ginger, Arrowroot, Baking Powder and Bicarbonate of Soda, then fold into the squash mixture. Once almost combined pour in the milk and continue to fold until smooth. Scrape into the tin and bake for 40mins, turn the heat down to 150C, 130C fan, gas 2 and bake for further 2hrs (checking after 1hr 30mins), until springy and cooked through.
- 3 For the frosting; blend the coconut butter, the icing sugar, and remaining Vanilla Extract with a stick blender until smooth, add 3tbsp of the yoghurt and blend again. Fold the remaining yoghurt into this mixture (don't blend or it will become runny), chill for 1 hour to firm up.
- 4 For the berry topping; pour of 150ml cold water to a jug, sprinkle over the Vege-Gel and mix to dissolve. Put 200g of (or the frozen) berries into a small saucepan over a medium heat for a few mins then roughly crush with a potato masher and stir in 1-2tbsp of icing sugar. Pour in the Vege-Gel mixture, turn up the heat and simmer until almost boiling, mix well. Set aside to cool and set for around 30 mins. It should be like conserve.

## Ingredients:

### For the Base:

300 ml Unsweetened almond milk , or your favourite nut milk  
250 g Sunflower Oil  
350 g Squash , coarsely grated  
50 g Linseeds  
85 g Ground Almonds  
330 g Rye Flour  
4 g Ground Cinnamon  
4 g Ground Ginger  
1 Dr. Oetker Ground Arrowroot Sachet  
4 g Dr. Oetker Baking Powder  
6 g Dr. Oetker Bicarbonate of Soda  
0.5 tsp Dr. Oetker Madagascar Vanilla Extract  
300 g Light Muscovado Sugar  
25 ml Apple Cider Vinegar

### For the Frosting:

140 g Coconut Oil  
125 g Icing Sugar  
1.5 tsp Dr. Oetker Madagascar Vanilla Extract  
350 g Dairy Free Natural Yoghurt

### For the berry topping:

150 ml Water , cold  
1 Dr. Oetker Vege-Gel Sachet , half a tsp. Just under half a sachet  
400 g Fresh Mixed Berries



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- 5 To decorate; spread the yoghurt topping over the top, drizzle over the berry topping then finish with the remaining berries.
- 6 TIP – the cake freezes well – even decorated. Just wrap well and freeze for up to 6 weeks. Defrost somewhere cool overnight.

