

VEGAN CAKE

Ingredients :

- 150g of soya milk
- 1 tablespoon of cider vinegar
- 250g of flour
- 250g of fruit compote
- 1 packet of baking powder
- 120g of olive oil
- 1 pinch of salt
- 100g of sultanas
- ½ vanilla bean

Recipe :

Mix the soya milk and the cider vinegar.

Add the compote, the sultanas and the grains of half the vanilla bean.

Sift the flour and yeast and add to the mixture without overworking the dough. Add the olive oil and salt.

Pour the dough into a mould and bake for 45 minutes in the oven at gas mark 6.

Storage recommendations: Store at room temperature.

