



**BAKED GOODS
FROM REGION
TO REGION**

VEGAN, GLUTEN-FREE DEVON SPICED APPLE AND CIDER SLICE

This month we move down to the South West of England to the ceremonial county of Devon where the Devon spiced apple and cider slice has its roots. For our recipe we used the GLUTEN-FREE VEGAN CAKE MIX which makes it a great trendy alternative for your next afternoon sweet treat.

Flavoured with cider, the mix of apples, sultanas and spices makes the cake moist and fruity. This delicious tea time treat is rounded off by the crunchy crumble on top.

DEVON

Devon - or historically known as Devonshire - is also called the English Riviera.

Unique for this county is that it has two separate coastlines. In the North, the Bristol Channel and the Celtic Sea and in the South, the English Channel. Due to these two coastlines it offers approx. 120 beaches. A hike along the cliffs or a visit of the Dartmoor or Exmoor National park gives you the chance to explore the beautiful landscape. You can find the highest cliffs in southern Britain at Devon's Exmoor coast. The Great Hangman is 318 m high and its sister cliff, the Little Hangman, is 218 m high.



Vegan, Gluten-free Devon Spiced Apple and Cider Slice

using GLUTEN-FREE VEGAN CAKE MIX

Plain cake batter:

GLUTEN-FREE VEGAN CAKE MIX	1.000 kg
Vegetable oil	0.450 kg
Cider	0.675 kg

Total weight	1.125 kg
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Mixing time:	1 minute slow + 3 minutes medium speed
Scaling weight:	0.800 kg for rectangular foil trays of 323 x 201 mm

Apple mix:

Apple filling 50 % fruit	0.500 kg
Sultanas	0.100 kg
Mixed spice	0.020 kg

Total weight	0.620 kg
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Instructions for use: Mix the ingredients together.

Streusel:

GLUTEN-FREE VEGAN CAKE MIX	0.625 kg
Vegan butter/margarine, soft	0.250 kg

Total weight	0.875 kg
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Mixing time: 2 - 3 minutes, spiral mixer

Instructions for use: After the mixing time, put the plain cake batter into the rectangular foil trays, spread a thin layer of the apple mix and sprinkle the streusel on top covering the apple mix.

Baking temperature: 180° C

Baking time: approx. 40 minutes

