



**BAKED GOODS
FROM REGION
TO REGION**

Vegan, Dark Cherry Slices

We start the year 2023 in Derbyshire, where the Cherry Bakewell has its roots. Our recipe provides a delicious twist on the version you may be more familiar with. It is made using our CHOCOLATE VEGAN CAKE MIX and has been devised by one of our colleagues.

The original tart was developed as a variant of the Bakewell Pudding in the 20th century and is closely associated with the town of Bakewell in the Derbyshire Dales.

DERBYSHIRE

Bakewell is a small market town of around 4,000 people and lies on the River Wye. It was most likely founded in Anglo-Saxon times in the Anglian Kingdom of Mercia.

Arguably, the most famous landmark is that of All Saints' Church which is a Grade 1 listed church founded in 920.

For more information about our vegan range, please contact your local IREKS representative.



Vegan, Dark Cherry Slices

using CHOCOLATE VEGAN CAKE MIX

Recipe for 3 moulds of 32 x 20 cm each

Short pastry:

Wheat flour	0.500 kg
Vegan margarine	0.250 kg
Icing sugar	0.125 kg
Total weight	0.875 kg

Mixing time:	3 minutes
Baking temperature:	180° C
Baking time:	approx. 10 minutes

Batter:

CHOCOLATE VEGAN CAKE MIX	1.000 kg
Almonds, ground	0.300 kg
Almond flavouring	0.030 kg
Vegetable oil	0.200 kg
Water, approx.	0.500 kg
Total weight	2.030 kg

Dark cherry filling	1.000 kg
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Mixing time:	3 minutes, medium speed
Scaling weight:	as desired

Instructions for use:

Line the moulds with short pastry and bake. Spread a thin layer of cherry filling on the cooled base and cover with the batter. Using a piping bag, put the remaining dark cherry filling into the batter with gaps of 2 cm. Sprinkle with almond flakes towards the end and bake.

Baking temperature:	190° C
Baking time:	30 - 35 minutes

