

## Vegan Nut Wedges using VEGAN CAKE MIX

(Recipe for 1 tray 60 cm x 40 cm)

### Short pastry:

VEGAN CAKE MIX	1.000 kg
Margarine	0.350 kg
Water	0.100 kg
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Total weight	1.450 kg

Mixing time:	2 – 3 minutes
Baking temperature:	190° C
Baking time:	8 – 10 minutes

### Nut batter:

Apricot jam	0.500 kg
Margarine	0.100 kg
Water	0.200 kg
Sugar	0.150 kg
Hazelnuts, chopped	0.400 kg
Almonds, flaked	0.400 kg
Cinnamon, ground	0.015 kg
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Total weight	1.765 kg

Baking temperature:	190° C
Baking time:	20 – 25 minutes

## Instructions for use:

For the short pastry, mix all the ingredients into a smooth dough, roll out to a thickness of approx. 3 mm, place on a baking tray and pre-bake. Subsequently, bring all the ingredients of the nut batter to the boil, spread on the pre-baked short pastry and bake. After cooling, cut into triangles and decorate with a dark coating as desired.

