

Vegan, Gluten-free Cherry Cake

using GLUTEN-FREE VEGAN CAKE MIX



Recipe for 1 tray 60 x 40 cm

Plain cake batter:

GLUTEN-FREE VEGAN CAKE MIX	1.500 kg
Vegetable oil	0.450 kg
<u>Water</u>	<u>0.675 kg</u>
Total weight	2.625 kg

Mixing time: 3 – 4 minutes

Sour cherries 1.000 kg

Streusel:

Gluten-free starch	0.125 kg
GLUTEN-FREE VEGAN CAKE MIX	0.625 kg
<u>Vegan margarine</u>	<u>0.250 kg</u>
Total weight	1.000 kg

Mixing time: 2 – 3 minutes, spiral mixer

Instructions for use: Mix all the ingredients on medium speed. Spread the batter evenly on a tray, top with sour cherries and sprinkle with the streusel. Subsequently, bake with closed damper.

Baking temperature: 190° C

Baking time: 40 – 45 minutes