



Vegan, Gluten-free Coconut Slices

using GLUTEN-FREE VEGAN CAKE MIX



Recipe for 1 tray of 60 x 20 cm

Plain cake batter:

GLUTEN-FREE VEGAN CAKE MIX	0.800 kg
Vegetable oil	0.280 kg
Water	0.360 kg
Total weight	1.440 kg

Mixing time: 3 – 4 minutes

Instructions for use: Mix all the ingredients on medium speed until smooth, spread on a tray laid out with baking paper and bake.

Baking temperature: 190° C

Baking time: 20 – 25 minutes

**Vegan cocoa cream:**

Coconut milk	0.200 kg
Cocoa powder	0.050 kg
Sugar	0.100 kg
<u>Vegan margarine</u>	<u>0.050 kg</u>
Total weight	0.400 kg

Instructions for use: Bring all the ingredients briefly to the boil and allow to cool. Halve the cooled base in the centre and fill with the chocolate filling.

Coconut cream:

Coconut milk	0.800 kg
Sugar	0.200 kg
Maize starch	0.050 kg
Desiccated coconut	0.400 kg
<u>DREIDOPPEL VANILLE BOURBON EUROPA</u>	<u>0.006 kg</u>
Total weight	1.456 kg

Instructions for use: Mix the coconut milk, the sugar and the maize starch together and bring to the boil. Subsequently, add the remaining ingredients, mix until smooth, spread on the cake and put in a cold place.

Cherry jelly:

Cherry juice	0.500 kg
Sugar	0.150 kg
<u>DREIDOPPEL CENTOGEL</u>	<u>0.050 kg</u>
Total weight	0.700 kg

Instructions for use: Put the still hot cherry jelly onto the cooled cake towards the end.