

Winter Spiced Apple and Pecan Mini Sandwich Cakes

using GLUTEN-FREE VEGAN CAKE MIX

© Tiggy Elwes



Recipe for 12 cakes

Spiced apple and pecan sponge:

GLUTEN-FREE VEGAN CAKE MIX	0.350 kg
Ground cinnamon	1 tsp
Mixed spice	1 tsp
Grated Apple (Braeburn)	0.110 kg
Chopped pecans	0.060 kg
Vegetable oil	0.105 kg
Water	0.105 kg
Muscovado sugar	1 tbsp
Total weight	0.730 kg

Scaling weight: 0.055 kg

Instructions for use: Mix the dry ingredients, apart from the muscovado sugar, in a large bowl and add the grated apple and the pecan nuts. Mix the oil, water and sugar in a separate bowl and allow to dissolve. Add the liquid ingredients into the dry and mix the batter for 2 minutes on medium speed until smooth. Fill the batter into the oiled moulds and spread smooth with a palette knife. Subsequently, bake until golden-brown.

Baking temperature: 180 – 200° C, giving steam
 Baking time: 12 – 15 minutes
 Instructions for use: After unloading from the oven, allow to cool on a grid tray.

Vegan caramel:

Vegan cream alternative/Coconut cream	0.125 kg
Light brown sugar	0.075 kg
Glucose	0.020 kg
Maple syrup	0.020 kg
Vegan butter	0.010 kg
<u>Salt</u>	<u>as required</u>
Total weight	0.250 kg

Instructions for use: Stir the vegan cream, brown sugar and glucose in a pot. Allow the sugar to dissolve on low heat. Gently increase the heat to medium and allow to lightly boil for 10 – 15 minutes. Stir occasionally until it starts to reduce and thicken. Remove the pot from the heat and stir in the maple syrup, vegan butter and salt. Subsequently, put into a bowl, cover and place in the fridge to cool.

Vanilla and maple vegan buttercream:

Vegan butter	0.100 kg
Icing sugar	0.150 kg
Maple syrup	0.040 kg
<u>Vanilla extract</u>	<u>1 tsp</u>
Total weight	0.290 kg

Instructions for use: Allow the vegan butter to become soft at room temperature. Beat the butter using a whisk until light and fluffy. Add the icing sugar in small additions until smooth. Add the maple syrup and vanilla extract until smooth and glossy. Put the buttercream into a piping bag.

Instructions for use: Cut the top of the mini cakes slightly flat and cut afterwards in half. On the base half, pipe a layer of buttercream around the edge in a desired pattern and pipe the caramel into the centre. Subsequently, turn the other half and gently place on top of the base layer. Decorate the top as desired.