



VEGAN PEACH & PISTACHIO CAKE

INGREDIENTS

Cake Ingredients:

Dry Ingredients:

- 1 cup (150 g) – org oat flour
- 1 cup (150 g) – org almond flour
- ½ cup (70 g) – org white rice flour
- ½ cup (50 g) – org unshelled raw unsalted pistachios (chopped)
- ¼ cup (30 g) – org tapioca flour
- 2 tsp (10 g) – baking powder
- 2 tsp (10 g) – baking soda
- ½ tsp (2.5 g) – himalayan or celtic salt

Wet Ingredients:

- 2 (4 oz/ 113 g) – org unsweetened apple sauce cups
- ½ cup (122 g) – org unsweetened cashew yogurt (or any plant-based yogurt)
- ½ cup (105 g) – org raw coconut oil
- ½ cup (170 g) – pure maple syrup
- 2 tsp (8 g) – org rum extract

Topping Ingredients:

- 1 large or medium – org peach

PREP: 10 MIN

COOK: 50-55 MIN

TOTAL TIME: 1H 5 MIN

SERVES: 8-10

VEGAN
GLUTEN-FREE
REFINED SUGAR-FREE
SOY-FREE

DIRECTIONS (1)

Cake Prep:

Preheat oven at 350° F (180°C)

Step 1

Add the raw pistachios to a food processor and pulse briefly until they break into smaller pieces. Set aside.

Step 2

Prepare a 7-inch round cake spring form (with removable bottom & quick release handle) and slightly grease with coconut oil.

Step 3

In a large bowl, combine and sift ALL DRY ingredients:

- almond flour
- white rice flour
- oat flour
- tapioca flour
- baking soda
- baking powder
- salt

Set aside.

Step 4

Using a stand mixer fitted with a paddle, add ALL the wet ingredients to the bowl. Mix together for approx. 2 minutes on slow speed until ingredients are incorporated well.

Step 5

Gradually, add the combined flour mixture to the bowl with mixed wet ingredients. Pause while adding the flour, mix for few seconds, and repeat until all flour is well incorporated. Scrape down the sides as needed during the process. Do add extra 5 minutes at the very end. There isn't an overbeating danger with a gluten-free batter.

Step 6

Add half of the chopped pistachios, and incorporate slightly, not overbeating.



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DIRECTIONS (2)

Step 7

Take your prepared spring form cake pan and add the cake batter.

Step 8

Clean and cut in half the one peach, then into small half-inches slices (or desired size) and add on top of the cake in the desired shape (start from the outside towards the inside). Press in the peach slices as adding on top of the batter.

Step 9

Place the pan into the preheated oven, and bake for 50-55 minutes, until the cake looks golden brown and toothpick test comes out clean with a few crumbs, but not wet.

Step 10

Cool the cake for 30 minutes minimum until removing from the pan.

Step 11

Sprinkle the remaining chopped pistachio nuts on top.

Enjoy while fresh!

Serve with coconut cream and a cup of hot or cold tea on the side. :)

Leftovers can be kept refrigerated for up to max 2-3 days in an airtight container.