



## VEGAN PLUM HAZELNUT CAKE

### INGREDIENTS

#### *Cake Ingredients:*

##### *Dry Ingredients:*

- 2 cup (300 g) – org oat flour
- 1 cup (150 g) – org almond flour
- ½ cup (70 g) – org white rice flour
- ½ cup (50 g) – org raw hazelnuts (chopped)
- 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 (105 g) – org raw coconut oil (melted)
- ½ cup (170 g) – pure maple syrup
- 2 tsp (8 g) – org vanilla extract (alcohol-free)

##### *Topping Ingredients:*

- Five (5) medium-sized – fresh plums
- Organic culinary lavender buds (optional)

**PREP: 10 MIN**

**COOK: 50 MIN**

**TOTAL TIME: 60 MIN**

**SERVES: 8-10**

**VEGAN**

**GLUTEN-FREE**

**REFINED SUGAR-FREE**

**SOY-FREE**

### DIRECTIONS (1)

#### *Cake Prep:*

##### Step 1

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

##### Step 2

Prepare a 7-inch round or squared cake spring form (with removable bottom & quick release handle) and lightly grease with coconut oil, and cover with parchment paper to fit the form.

##### Step 3

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

- oat flour
- almond flour
- white rice 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 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 over beating danger with a gluten-free batter.

##### Step 6

Add half of the chopped hazelnuts, and incorporate slightly, not over beating. *Leave the cake batter to rest until the oven heats up at 350° F (180°C).*



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### DIRECTIONS (2)

#### Step 7

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

#### Step 8

Clean, cut in half, and remove seeds of plums, add on top of the cake in the desired shape (start from the outside towards the inside) - leave a couple of inches in between. Press in the plum halves as adding on top of the batter.

Brush the top of each plum half with some coconut oil, and sprinkle coconut sugar (optional if extra caramelization desired). Lastly, sprinkle the remaining crushed hazelnuts.

#### 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.

*\*Optional step: Sprinkle lavender buds on top of cake immediately after removing from the oven.*

*Enjoy while fresh!*

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