

Almond & Peach Cake

Serves 12

4 tbsp. almond butter
½ cup (125g) peach vegan yogurt (like Alpro)
½ cup (120ml) almond milk
½ cup (120ml) + 2 tbsp. maple syrup
1 tbsp. lemon juice
2 tsp. vanilla extract
2 peaches, cut into 8 segments each
scant 2 cups (240g) all-purpose flour
¾ cup (80g) almond meal
1 tsp. baking powder
½ tsp. baking soda
2 tsp. cinnamon
3 tsp. ground ginger

What you need to do

1. Preheat the oven to 355°F (180°C) and grease (length) round cake tin or line it with baking paper.
2. In a large bowl, whisk together the almond butter and yogurt until smooth, then gradually add in the almond milk and maple syrup. Finally, mix in the lemon juice and vanilla.
3. In another bowl, sift flour and add ground almonds, baking powder, baking soda, and spices. Mix well. Fold the dry ingredients into the wet ones, mixing it well with a spatula.
4. Transfer the batter into the cake tin, and place the peach segments on top. Bake for about 50 minutes or until a toothpick comes out clean.
5. Glaze the top with the remaining 2 tbsp. of maple syrup and let it cool down completely before serving.



DF	MP	V	N						
				Prep	Cook	Kcal	Fats(g)	Carbs(g)	Protein(g)
				10 mins	50 mins	199	6	30	5

*Nutrition per serving

