

VEGAN APPLE CRUMBLE CAKE

Ingredients:

for the pie filling

2 apples

1 organic lemon

3 oz and a little bit (80g) of Moscobado raw cane sugar

a dash of cinnamon

for the cake batter

14oz (400g) of flour tipe 1

0,56oz (16g) of baking powder with vanilla extract

3oz and a little bit (80g) of peanut oil or sunflower seed oil

1 pot of coconut or blueberry vegetable yoghurt (125g)

5,29(150g) of Moscobado raw cane sugar

2 teaspoons of rum

Peel the apples, remove the core and cut in small pieces, sprinkle with the lemon juice add the sugar and put all into a pan. Cook everything on gelntle flame and stir often for approximately five, seven minutes.If you like, add a dash of cinnamon. You can add your favourite jam..

For the cake batter:

Sieve flour and baking powder and add the mix of oil yoghurt, rum and sugar.

Knead with your hands, split it into two halves, one half for the base and the second for the crumble topping.

Scatter it over the apples.

Bake in oven at 365F° for about 40, 45 minutes and enjoy :D

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