VEGAN RASPBERRY & ALMOND CAKE

Makes about 10 serves

**INGREDIENTS**

100g raw almonds

zest and juice of a lemon

270g spelt flour

1 ½ tsp baking powder

½ tsp bicarb soda

100g castor sugar or 50g stevia

250g almond milk

50g macadamia nut oil, olive oil or melted coconut oil

1 tsp vanilla bean paste

2 tbsp flaked almonds

Handful fresh or frozen raspberries

A piece of cake

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**METHOD**

1. Preheat oven to 170C. Grease and line a small loaf tin.
2. Place almonds and zest in mixing bowl and mill

**10 sec/speed 10**.

1. Add remaining ingredients, including lemon juice, and mix until just combined for **6 sec/speed 5** (there may be a few lumps but that’s ok).
2. Pour batter into the loaf tin and scatter over flaked almonds and raspberries. Bake at 170C for 30-35mins or until golden. Allow cake to cool in tin and then transfer to a wire rack to cool completely.

**Tips**

Suitable for freezing

Substitute almond milk for any other milk

Serve cake topped with fresh raspberries and cashew cream or coconut yoghurt