

# Vegan Apple Crumble Cake

20cm round cake

1. 2 large cooking apples  
Sugar to sweeten  
1 teaspoon mixed spice
2. **Crumble**  
80g plain flour  
40g dairy-free margarine  
20g caster sugar
3. 350g self raising flour  
1 teaspoon bicarbonate of soda  
2 teaspoons mixed spice  
pinch salt  
225g light brown sugar  
15ml (1 tablespoon) white wine vinegar



250 – 300ml dairy free milk alternative  
100g dairy-free margarine, melted  
vanilla extract

4. **Buttercream**  
100g block dairy-free margarine (Naturli or Vio-life)  
200g icing sugar  
A few drops of vanilla extract

1. Peel and slice the apples. Place into a saucepan with a drop of water, the mixed spice and a large spoonful of caster sugar. Cook on a low heat, stirring occasionally until most of the apple has turned to pulp. Taste, add more sugar and mixed spice as required. Leave to cool.
2. Weigh the second set of ingredients into a mixing bowl. Crumble together with your finger tips. Leave to one side.
3. Line 2 x 8 inch (20cm) round cake tins with baking parchment.
4. Preheat oven to 180°C /160°C fan oven/gas mark 4.
5. Weigh the self raising flour, bicarbonate of soda, mixed spice, salt and caster sugar into a large mixing bowl.
6. Measure 250ml dairy free milk alternative and stir in the white wine vinegar. Stir in the melted dairy free margarine.
7. Whisk the wet ingredients and vanilla into the dry ingredients until you have a smooth thick batter. Stir in two thirds of the apple. Add more milk alternative if necessary, the mixture should be thicker than pancake batter.
8. Divide the mixture between the cake tins. Dot the remaining cooked apple on top.
9. Sprinkle the crumble mixture over one of the tins of sponge mix.

10. Bake in the centre of the oven for 30 minutes until golden brown and a knife inserted into the centre comes out clean. Leave to cool on a wire rack.
11. Once the cakes have cooled, weigh the remaining dairy-free margarine, icing sugar and vanilla into a large mixing bowl. Whisk together until soft and fluffy.
12. Take the sponges out of the tins. Place the sponge without crumble onto a serving plate. Spoon the buttercream over the sponge. Place the other sponge on top. Serve.