

Vegan Apricot & Vanilla Crumble Cake

Serves 8 - 10



6 fresh apricots
50g caster sugar or to taste
150g plain flour
75g dairy-free margarine
35g caster sugar

350g self raising flour
1 teaspoon bicarbonate of soda
A pinch salt
225g caster sugar
250 – 300ml dairy free milk alternative
15ml (1 tablespoon) white wine vinegar
100g dairy-free margarine, melted
A few drops of vanilla extract

Vanilla buttercream

80g vegan block margarine (Naturli or Violife)
160g icing sugar
A few drops vanilla extract

1. Line 2 x 8 inch (20cm) round cake tins with baking parchment.
2. Preheat oven to 180°C /160°C fan oven / gas mark 4.
3. Half the apricots and remove the stone. Chop into small pieces and place into a saucepan with a little water and 50g caster sugar. Place over the heat. Bring to the boil then simmer until the apricots are soft. Leave to cool.
4. Make the crumble: Rub together the flour and margarine until it resembles fine breadcrumbs, sift in the caster sugar.
5. Weigh the self raising flour, bicarbonate of soda, 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 into the dry ingredients with a hand whisk until you have a smooth thick batter.
8. Stir in a few drops of vanilla extract. The mixture should be a thick pourable batter. Add more dairy-free milk alternative if necessary.
9. Divide the mixture between the cake tins and place spoonfuls of the apricot mixture into each sponge and stir gently.
10. Sprinkle the crumble mixture over the top of one of the sponges.

11. Bake the sponges in the centre of the oven for 30 minutes until golden brown and a knife inserted into the centre comes out clean. Leave the sponges in the cake tins to cool.
12. 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.
13. Place a plate over the sponge without crumble. Turn the sponge out of the cake tin onto the plate, then turn this out onto a serving plate. Spread the buttercream over the sponge.
14. Place a plate over the sponge with crumble. Turn the sponge out onto the plate, then turn this out on top of the other sponge. Sprinkle the top with a little sugar.