

Pear & Ginger Cake Recipe (GF & Vegan)

20cm cake

140g gluten-free plain flour	2 teaspoons mixed spice
140g gluten-free oat flour	225g dark brown sugar
70g cashew nuts or almonds	2 tablespoons black treacle
2 teaspoons baking powder	100g dairy-free margarine, melted
1 teaspoon bicarbonate of soda	1 tablespoon white wine vinegar
pinch salt	250 – 300ml plant-based milk
2 teaspoons ground ginger	
2 pears - peeled, cored and chopped into small chunks	
golden syrup	

- Line an 8 inch cake tins with baking parchment. Preheat oven to 180°C / 160°C fan oven / gas mark 4.
- Weigh the gluten-free plain flour, gluten-free oat flour, cashew nuts, baking powder, bicarbonate of soda, ground ginger and mixed spice into a food processor. Blitz until the nuts have ground down.
- Add the soft dark brown sugar and salt and stir together.
- Melt the dairy-free margarine then add the plant-based milk and vinegar. Stir into the dry ingredients. It should be the consistency of a smooth thick batter.
- Stir in the chopped pears.
- Pour into the prepared cake tin and bake for about 30 - 40 minutes until a knife inserted into the centre comes out clean. Leave to cool for 15 minutes in the tins before turning out onto a plate then onto a cooling wire so it cools the right way up (The sponge could break in half if you leave it to cool upside down).
Warm a little golden syrup and pour over the cake.



