

Vegan Cake

Eggless and dairy-free

FOR 1000 g **VEGAN**

Main elaboration

Confectioners' sugar 34353	225 g
Cremsucre 37821	25 g
Pastry flour 39711	300 g
Almond flour 36883	110 g
Baking powder STD 37117	17 g
Natur Emul 38850	7 g
Potatowhip 38967	7 g
Water	250 g
Diced candied orange 43202	100 g
Madagascar vanilla extract 38353	6 g
Salt	3 g
Orange liqueur	20 g
Vegan Butter Substitute	100 g
Sunflower oil	80 g

Using the paddle beater in a stand mixer, mix the vegan butter substitute (at room temperature) with the confectioners' sugar. Gradually add the lemon zest and liqueur. Separately, mix together the dry ingredients and set them aside. Separately, use an electric whisk to mix together the water, Natur Emul and Potatowhip, then gradually add in the (room temperature) oil. Add this emulsion to the first mixture. Lastly, add in the dry ingredients and mix until homogenous. Fill some cake molds three-quarters full and use a piping bag to apply a thin line of vegan butter substitute (beaten until it has a soft "beurre pommade" texture) from one end to the other. Bake for approx. 30 minutes at 345°F (175°C) depending on the molds' size.

Vegan Butter Substitute

Water	150 g
Deodorized coconut fat 37327	580 g
Sunflower oil	250 g
Natur Emul 38850	10 g
Sojawhip 39028	12 g

Dissolve the soy protein in the water. Add the Natur Emul and stir thoroughly again until homogenous. Melt the coconut fat and add them to the sunflower oil. The oil mixture's temperature should be approx. 68°F (20°C). Gradually add the oils into the first mixture and emulsify the two. If the emulsion splits, it means its temperature has risen too high. If this happens, leave it to cool until it starts to set, then emulsify it again. The end result should be much like a dense mayonnaise. It will set and take on a firmer texture in the refrigerator.

