CHRISTMAS RECIPES

VEGAN

Naked Vegan Christmas Cake Recipe

Ingredients

Craigmillar Plain Vegan Cake Mix	1000g
Glycerine	30g
Water	350g
Vegetable oil	180g

Toppings

Lactofil Vegan Cream	200g
Fruit of choice	

Instructions

1. Place mix into machine bowl fitted with a beater
2. Blend glycerine, water and oil together and add to the mix, mix 1 minute on slow speed
3. Mix for 3 minutes on medium speed, scrape down and mix for a further 3 minutes on slow speed
4. Deposit 400g into 3 lined 6in cake tins
5. Bake at 195/200°C for 35-40 mins, allow to completely cool
6. Take 3 bases and level slightly if needed, spread strawberry jam over two of the bases and place on top
7. Whip Lactofil Vegan Cream to full whip and spread, place 2nd base on top and repeat with cream
8. Place un jammed sponge on top and level down slightly, coat the outside of the cake with a fine layer of Lactofil Vegan Cream to give a naked cake appearance
9. Decorate with fruit as desired