CHARDONS

Everyday

Vegan Cake Mix

(VG), (GF), (NF)

Serves: 8 Persons

Recipe Ingredients

- 220ml soya milk
- 75ml vegetable oil
- 250g brown sugar
- 250g gluten free flour
- 1 tsp baking powder

Morning preparation

9.00am

1. Preheat oven to 170 degrees
2. Into a mixing bowl add soya milk, veg oil and brown sugar and mix together
3. Add your gluten free flour and baking powder and mix together
4. This is now your base mix for all these cakes below. At this stage add the following ingredients for each cake below
5. Add the below ingredients and mix together, pouring into your cling film lined loaf cake tin
6. Once added place in oven for 35 minutes. Once cooked allow to cool in oven for 20/30 minutes
7. Cool in the tin a little then turn out onto cooling rack to cool completely and finish