



Holiday Spice Cake with Nutmeg Glaze and Sugared Cranberries - Vegan

YIELDS: 1 X 1 LAYER ROUND (double the recipe to make a 2 layer cake, and fill with gently spiced 'butter' cream or cream cheese frosting if desired!)



Ingredients

CAKE

- 250g Anita's All Purpose White Khorasan Flour (or White Spelt or All Purpose Flour)
- 1 tbsp ginger powder
- 1 ½ tsp baking powder
- 1 tsp baking soda
- ½ tsp salt
- ¼ tsp black pepper
- 125g brown sugar
- 120g sunflower or canola oil
- 150g non dairy milk
- 2 tbsp aquafaba (liquid from a can of chickpeas) or a 2 tbsp flax egg
- 2 tsp vanilla extract

NUTMEG GLAZE

- 250g icing sugar, sifted
- 1 tsp vanilla extract
- Fresh, grated nutmeg to taste
- Oat creamer or non-dairy milk (just enough to make a spreadable, drizzle/glaze)

SUGARED CRANBERRIES

- 200g fresh cranberries
- 250g fine-ground
- 150g water



Instructions

SUGARED CRANBERRIES

1. Place 150g of the sugar and the water into a small pot and cook over medium heat until the sugar has dissolved, then simmer for about 3 minutes.
2. Take the pot off the heat, add the cranberries and let them soak for at least an hour to soak up the sugar syrup.
3. Use a slotted spoon to remove the cranberries, place them on a wire rack and allow to dry for another hour.
4. After dry, roll the cranberries in the remaining sugar to coat! These will stay good like this for a couple of days.

CAKE

5. Preheat the oven to 350 degrees
6. Grease and line an 8" round (or 2 if doubling) with parchment paper
7. In a large bowl mix oil, brown sugar, non-dairy milk, aquafaba and vanilla.
8. In a medium bowl, sift together the flour, baking powder and baking soda. Stir in the salt and spices. Make a well in the centre of the dry mix and add the wet mix. Fold together until evenly mixed (but don't overmix).
9. Scrape batter into your lined pan. Bake in the center of your oven for 20 - 30 minutes (check if done by inserting a toothpick). Allow to cool in pan for 30 min and transfer to a wire rack to cool fully.
10. Make and pour Nutmeg glaze over top until it drips down the sides.

NUTMEG GLAZE

11. Sift the icing sugar in a large bowl. Grate in the nutmeg. Add the vanilla and just enough creamer/milk to make a glaze.