



Vegan Easter lamb

A classic that no Easter celebration should be without! Our version with classic baking oil is also vegan and a treat for the whole family.

Zutaten

1 Portionen

120 g Spelt flour
40 g Hazelnuts, grated
70 g Sugar
70 ml Byodo Baking Oil Classic
150 ml Mineral water, sparkling
2 EL Cocoa powder
1 TL Vanilla extract
1 heaped teaspoon Baking powder
Pinch Byodo sea salt
Byodo Baking Oil Classic and flour for the mold

Zubereitung

Preheat the oven to 180 °C fan oven.

Mix the flour, sugar, grated hazelnuts, cocoa powder, vanilla extract, baking powder and salt in a bowl. Add the water and oil to the dry ingredients and mix.

Spray the tin with classic baking oil and flour it.

Pour the cake batter into the tin about 3/4 of the way up and bake the lamb on the bottom shelf for approx. 35 to 40 minutes. Do not forget the stick test.