



Vegan raspberry slices

Fruity summer cake, quick & easy to prepare. The classic baking oil makes the cake particularly moist.

Zutaten

1 Portionen

370 g Flour
190 g Almonds, grated
4 TL Baking powder
250 ml Almond milk
160 ml Orange juice
150 ml Byodo Baking Oil Classic
110 g brown sugar
1 Organic lemon, juice and zest

350 g Raspberries
150 g flaked almonds

Zubereitung

To make the batter, first mix all the dry and liquid ingredients separately. Then gradually mix everything together to form a smooth dough. Finally, place in a greased mold.

Wash the raspberries and scatter over the cake. Sprinkle the flaked almonds on top and bake the cake at 160 °C fan oven for approx. 1 hour.

Leave the cake to cool and enjoy!

You can find even more ideas for baking with oil [here](#).