

Vegan & GF dorset apple cake

6 cooking apples

600g gluten free self raising flour

300g granulated sugar

3 tsp gluten free baking powder

3 tsp cinnamon powder

450ml oat milks

6 tsp vanilla essence

225ml chickpea juice (can use reserved from the chilli)

1. Preheat oven 180c
2. Peel & chop the apples into bite size chunks
3. Mix dry ingredients in large mixing bowl
4. Add wet ingredients & mix well
5. Mix the apples into the batter
6. Line & grease the tin with vegan butter or oil
7. Bake for 35 mins until golden