



Apple, Date and Caramel Vegan Loaf

8 - 10 pieces



Easy

up to 20 Min.



Ingredients:

For the Cake:

100 g Soft Pitted Dates
125 g Light Brown Sugar
100 ml Vegetable Oil
10 ml Dr. Oetker Caramel Flavour
250 g Plain Flour
5 g Dr. Oetker Baking Powder Sachets
5 g Ground Cinnamon
125 g Apples , Grated
120 g Apples , Sauce

For the Syrup:

50 g Light Brown Sugar
50 ml Water
2.5 ml Dr. Oetker Caramel Flavour

- 1** For the Cake:
Preheat oven to 180°C (160°C Fan, Gas Mark 4). Grease and line a 900g (2lb) loaf tin.
- 2** Place the dates in a measuring jug and cover with warm water, leave the dates to one side to soften in the water.
- 3** Place the apple sauce and sugar and Caramel Flavour in a bowl and mix until well combined. Add the oil and mix.
- 4** Sieve the flour, Baking Powder and cinnamon into the mixture and mix to form a thick batter.
- 5** Drain the dates, add the dates and grated apple to the mixture and fold in.
- 6** Spoon the mixture into the prepared loaf tin and bake for 35-40 minutes until a skewer inserted in the centre of the cake comes out clean.



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7 For the Syrup:

Whilst the cake is baking, make the syrup; place the sugar, water and Caramel Flavour into a pan. Place over a medium heat and stir until the sugar has dissolved. Once the sugar has dissolved, allow the syrup to simmer for 3 minutes stirring to ensure it does not burn to the base and sides of the pan.

8 Remove the syrup from the heat and leave to cool and thicken.

9 Once the cake is baked remove from the oven, whilst the cake is still hot, poke holes over the top of the cake and pour over the syrup.

10 Allow the syrup to soak into the cake whilst it cools, remove from the tin once cooled and you're ready to serve and enjoy your cake!

