



Orange, Hazelnut and Caramel Vegan Loaf

8 Portions



Easy

up to 50 Min.



Ingredients:

For the loaf:

Almond Butter (x2) peanut or almond butter will also work fine
125 ml Maple Syrup plus 1 1/2 tablespoons
Dr. Oetker Caramel Flavour (1/2 a teaspoon) (or Caramel Flavour 2 tsp)
150 ml Coconut Cream
180 ml Hazelnut Milk
Oranges (x2)
75 g Blanched roasted hazelnuts
150 g Plain Flour
1 Dr. Oetker Baking Powder Sachet
1 Dr. Oetker Bicarbonate of Soda Sachet
60 g Sunflower Oil plus extra to grease
10 g Apple Cider Vinegar , (1.5 tsp)

- 1 For the caramel drizzle; mix the hazelnut butter, 1½ tbsp of the maple syrup and the caramel extract until combined then whisk in the coconut cream until smooth. Set aside in the fridge
- 2 Pre-heat the oven to 180C, 160C fan, gas 4. Grease a 450g loaf tin and line with baking parchment
- 3 In a jug add the hazelnut milk to the vinegar and set aside for 10 mins. finely grate the zest of one of the oranges, slice the zest off the other one into thin strips and reserve for decoration
- 4 Blend 60g of the hazelnuts in the food processor until finely ground. In a medium bowl mix them with the flour, baking powder and bicarbonate of soda
- 5 Mix in the oil and fine orange zest with the hazelnut milk until smooth, add the Maple Syrup, then pour into the bowl with the dry ingredients, folding together gently using a balloon whisk until just combined. Pour into the tin and bake for 30-35 mins or until an inserted skewer comes out clean. Once cool enough to handle turn out on a wire rack to cool completely



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- 6 Drizzle over a little of the caramel topping (serve the rest on the side), chop the remaining hazelnuts and sprinkle over the cake along with the zest strips

