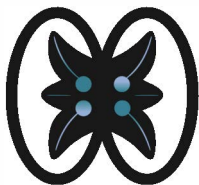


# Vegan Californian Almond Cake

with Orange Glaze

This Almond Water Cake is a variation of an Italian Water Cake baked with olive oil and water. It is a delicious cake that can be enjoyed with the recommended glaze or dusted with powdered sugar.



## the Cake

### ALMOND CAKE MIX

#### YOU WILL NEED

- ¾ cup unsweetened vegan milk or water (180g)
- ½ cup mild extra-virgin olive oil (100g)
- ¼ cup orange juice (60g)
- Zest from one small orange
- 1-2 tablespoons superfine or castor sugar
- Sliced almonds

Preheat oven to 325°F. Grease a 9-inch springform pan and line the bottom with parchment paper.

Stir vegan milk (or water), olive oil and orange zest until well combined.

Place almond cake mix in a large bowl.

Slowly add the liquid blend to the almond cake mix while mixing with a hand-held whisk until well combined.

Pour batter into prepared pan and evenly sprinkle with sugar and a handful of sliced almonds.

Bake for 42-45 minutes or until toothpick inserted in center comes out clean. Cool in baking pan for about 10 minutes before unmolding.

Tip: There are so many possible variations - try adding chopped fruit, berries or nuts to the batter.

## the Glaze

#### YOU WILL NEED

- 2 tablespoons granulated sugar
- 2 tablespoons orange juice
- 1 tablespoon extra-virgin olive oil
- ¼ teaspoon orange blossom water

Microwave sugar and orange juice on high for 60 seconds or until it develops a syrup-like consistency.

Add olive oil and almond blossom water and stir until thoroughly blended.

Lightly brush glaze all over cooled cake.