



Christmas apple marble cake

Dough

250 g spelt flour, alternatively: wheat flour
125 g wholemeal spelt flour, alternatively:
wholemeal wheat flour
1 tsp baking powder
175 g Sweetener, alternatively: Sugar
2 tsp gingerbread spice
1 pinch of salt
150 g neutral oil (e.g. rapeseed)
200 g apple puree
100 ml almond milk
1 tsp vanilla extract
3 eggs
2 large apples (450 g chopped)

Cocoa portion

30 g cocoa
1.5 tbsp. sweetener
1 tbsp. rum
3 tbsp. plant-based milk
60 g dark chocolate, chopped

Also

50 g hazelnuts, chopped
Cinnamon sugar

Instructions

1. Line the bottom of a springform pan with baking paper. Preheat the oven to 180 °C top/bottom heat.
2. Peel, quarter and core the apples and cut into small pieces.
3. Mix the flour with the sweetener, baking powder, spices and salt.
4. Put the oil, apple puree, vanilla extract and eggs in a bowl and mix with the hand mixer. Add the flour mixture twice and stir briefly.
5. Put a good 1/3 of the dough into a second bowl and mix in the cocoa, sweetener, rum, plant-based milk
6. Fold 2/3 of the apple pieces into the light-coloured dough. Then, first put the light dough, then the dark dough into the prepared pan and swipe through with a fork several times to create the classic marble pattern. Cover the dough with the remaining apple pieces and sprinkle with chopped hazelnuts and cinnamon sugar.
7. Bake the apple marble cake in the oven for around 60 to 70 minutes. Do the toothpick test. Remove cake from the oven and leave to cool on a cake rack for 10 minutes. Then turn out the cake and leave it to cool completely.

HAPPY HOLIDAYS

We wish you a very Merry
Christmas and a happy,
successful New Year in 2025!

VEGA Controls Ltd

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