

Vegan orange and pistachio cake

By Lisa Sullivan



Ingredients

1 medium orange, about 175g
175g softened butter
175g caster sugar
6 tbsp apple sauce
1 heaped tsp egg replacer
2 tbsp water
175g self-raising flour
25g ground almonds
50g finely chopped pistachios
Half a teaspoon bicarbonate of soda

Method

1. Preheat oven to 190C (Fan oven 170C)
2. Grease and base-line 23cm/9 in round, 2 inch deep cake tin.
3. Cut the orange - skin, pith flesh, the lot - into pieces. Remove pips.
4. Whizz the orange in a food processor to a fine sludge.
5. Whip the apple sauce, egg replacer and water together till frothy
6. Tip butter, sugar, frothy apple sauce mixture, flour, bicarb, almonds, pistachios and pinch of salt into the processor.
7. Whizz for 10 to 15 seconds until smooth.
8. Pour into prepared tin and smooth the top.
9. Bake for 40 mins.
10. Let it cool for about 10 mins in the tin.