

Vegan Plum Coffee Cake

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Ingredients:

(can make about a 17 X17 cm tray)

-Crumble

- All-purpose flour 125g
- Vegan butter (soften) 60g
- Sugar 60g
- Salt a pinch

-Cake Base

- Vegan butter (soften) 60g
- Apple sauce 60g
- Sugar 60g
- Baking powder $\frac{1}{2}$ tsp
- All-purpose flour 125g

-Plum Fillings

- Plum (pitted and sliced) 250-300g
- Sugar 15g
- Cornstarch 10g

Instructions:

-Crumble

1. Rub all the ingredients together with hands or blend in a food processor to create a sand-like mixture.

-Cake Base

1. Mix butter, apple sauce, and sugar together until well-combined and fluffy.
2. Sift flour and baking powder into the mixing bowl and fold it until smooth and well-combined.

-Plum Fillings

1. Mix all the ingredients together.

-Bake

1. Spread the cake base batter evenly on the tray.
2. Spread the plum filling evenly on top of the cake base batter.
3. Cover the top evenly with the crumble.
4. Bake in a preheated oven 180C/ 360F for 35-45 minutes.
5. Bon Appetit!