

Celebration Fruit Crown



Serves 6–8

Cake

250g/8½oz self-raising flour*
1½tsp baking powder*
50g/1½oz ground almonds
175g/6oz golden granulated sugar
300ml/10fl oz soya milk
125ml/4fl oz rapeseed oil
1tbsp vanilla extract

*This cake can be made gluten free by using GF self-raising flour and GF baking powder.

To decorate

Vegan chocolate according to your fancy, approx. 50g/1½oz

Fruit salad

Approx. 250g/8½oz fresh prepared fruit – try mixed berries, tropical fruits or local, seasonal fruits

Add the juice of half a lemon if you are using apples. Fresh mint leaves make a tasty and colourful addition.

Meringue kisses

120ml aquafaba (liquid from canned chickpeas, strained)
½tsp white wine vinegar
125g/4½oz caster sugar

- 1 Preheat the oven to 180°C/350°F/Gas Mark 4.
- 2 Grease a 24cm/9½ inch ring-shaped cake tin.
- 3 Put the flour, baking powder, sugar and almonds into a large mixing bowl and stir to mix thoroughly.
- 4 Put the soya milk into a measuring jug and add the oil and vanilla extract, stir together.

5 Pour the wet ingredients onto the dry ingredients and mix until just combined.

6 Spoon into the prepared tin, smooth the top and bake for 30–35 minutes until firm and golden. Allow to cool for a few minutes in the tin before turning onto a rack to cool.

7 When cool, decorate the cake with melted vegan chocolate. Fill the cake with fruit salad and chill until ready to serve. Dot with meringue kisses immediately before serving.

To make the meringue kisses

- 1 Preheat oven to 100°C/210°F/Gas Mark ¼.
- 2 Line a baking sheet with non-stick baking parchment.
- 3 Mix the aquafaba and vinegar and place in the fridge for a few minutes. Beat the mixture (a stand-mixer is best!) until it is so thick that you can turn the bowl upside down and it will not fall out. It's impossible to over-whip aquafaba so take your time. Add the sugar in small amounts, beating each time.
- 4 Transfer the mixture to a plastic bag, cut off a corner and squeeze tiny 'kiss' meringues onto the lined tray. Bake for 75 minutes, then turn off the oven and leave the meringues inside for another hour so that they are thoroughly dried. They can be stored in an airtight container until needed. (Make lots, for your guests to take home!)