



Chestnut, Chocolate Almond Cake With Spiced Pears



If you're not a fan of Christmas pudding but want something sweet to finish off your festive feast then this superbly tasty festive vegan chestnut cake with chocolate, almond and spiced pears is guaranteed to delight your guests. Almonds give it a lovely moist, dense texture whilst chocolate and spiced pears combine together to encapsulate the best flavours of Christmas cuisine in cake form.

1

Course	Dessert
Cuisine	British
Keyword	vegan, vegan baking, vegan cake, vegan christmas
Prep Time	15 minutes
Cook Time	45 minutes
Total Time	1 hour
Servings	12
Calories	220kcal

Ingredients

For the cake

- 3 Tbsp rapeseed oil
- 1 tsp apple cider vinegar
- 200 ml almond milk
- 200 g ground almonds
- 50 g buckwheat flour
- 50 g raw cacao
- 1 tsp baking powder
- 1 tsp mixed spice
- 1 tsp ground ginger
- 1 tsp cinnamon
- pinch of sea salt
- 3 Tbsp coconut sugar or brown sugar
- 180 g cooked chestnuts chopped
- 1 tsp vanilla extract
- 12 pitted Medjool dates
- 1 tsp almond essence
- 1 pear chopped

For the pear glaze

- 1 tsp mixed spice
- 1 tsp cinnamon
- 1 Tbsp rapeseed oil

- 2 tsp maple syrup

For the toppings

- sliced almonds

Instructions

1. Preheat your oven to gas mark 4/180c
2. Firstly mix the oil, vinegar and almond milk in a jug, set aside.
3. Now add all the dry ingredients to a large bowl. Mix to combine thoroughly.
4. Pop the chestnuts, dates, almond & vanilla essence and pear into your food processor and blitz for 1-2 minutes until you get a smoothish paste.
5. Now transfer to the dry mix along with the milk mix and stir to combine everything well.
6. Spoon the batter into your cake tin. I used a 21cm loose-bottomed tin (I wet my hands and pressed the mix into the sides).
7. Slice the pears thinly then lay them on the top of the cake mix. Press down a little.
8. Mix the glaze then brush onto the pears.
9. Bake for 45 minutes on gas mark 4/180c or until the cooked through.