



# Awesome Vegan Kiwi Cake

⌚ Preparation time: 20 minutes      👤 Portions: 8  
🕒 Cooking time: 30 minutes  
**Total time: 50 minutes**

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## Ingredients for one kiwi cake (serves 8, use a baking tin of 8.2-10.6 inch length)

- 4 kiwi fruits
  - 2 tbsp. lemon juice
  - 35 g (1.2 oz) chia seeds (3 heaped tbsp.)
  - 250 g (2 cups) spelt flour
  - 50 g (1/2 cup) desiccated coconut
  - A pinch of salt
  - 1 tsp. baking powder
  - 1 tsp. baking soda (or more baking powder)
  - 60 g (2.1 oz) margarine
  - 100 g (3.5 oz) raw cane sugar
  - 1 tsp. ground vanilla or 1-2 tsp. vanilla extract
  - Optional for an intense green coloring: 2 tsp. Matcha tea powder
  - Optional: 1 tbsp. poppy seeds
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## Instructions (2 hours soaking chia seeds + 15-20 minutes preparation + 35 minutes baking time)

1. Peel 4 kiwis and puree them with 1 tablespoon lemon juice in a blender.
2. Stir three heaped tbsp. chia seeds into the kiwi puree and leave to swell in the fridge for at least 2 hours. Stir the puree once in between. The chia seeds should thicken nicely and turn the kiwi puree into a jelly-like mass.
3. Grease baking tin with margarine and dust with some flour. Preheat oven to 180°C / 356°F fan.
4. Sift the flour into a bowl and mix loosely with the desiccated coconut, a large pinch of salt and 1 heaped tsp. of baking powder and 1 tsp. baking soda.
5. Melt the margarine in a pot, whisk in thoroughly raw cane sugar and the vanilla extract.
6. Stir the kiwi -chia-jelly into the flour mixture and immediately afterwards add the melted margarine-sugar mixture. Then stir the dough vigorously with a spoon until the ingredients are evenly mixed.
7. Finally, for a nice coloring and as an optional measure, stir in 2 tsp. of Matcha tea powder and fold in 1 tbsp. of poppy seeds.
8. Spread the dough into the greased baking tin.
9. Bake the kiwi cake at 180°C/356°F fan for 30-35 minutes. About 10 minutes before the end of the baking time, cover the cake with some parchment paper so that the surface does not brown too much.
10. After the baking time (stick test) let it rest for another 10 minutes in the residual heat with the oven door slightly open.
11. Allow to cool the cake for at least 30 minutes before cutting. Enjoy this delicious kiwi cake!

Tip: The consistency of the cake is best after storing it in fridge for one night.