



Easy Vegan Nut Braid

⌚ Preparation time: 30 minutes
👤 Portions: 6
🕒 Cooking time: 35 minutes
⌚ Total time: 65 minutes

Ingredients (baking tin mit 25 cm/ 10.6 inch long/ 8-10 pieces of cake)

For the yeast dough

- 400 g (3 1/4 cups or 14 oz) (spelt) flour
- 60 g (2.11 oz) raw cane sugar
- A pinch of salt
- 1-2 tsp. of cinnamon
- 200 ml (6.7 oz) plantbased milk + some more for coating the dough before baking
- 1/2 cube fresh yeast or one package dry yeast
- 50 g (1.7 oz) margarine (or use 50 ml liquid coconut oil) + some margarine for greasing the baking tin

For the nutfilling

- 100 g (3.5 oz) almonds
- 50 g (1.7 oz) walnuts
- 50 g (1.7 oz) pecan nuts (or go for walnuts here as well)
- 50 g (1.7 oz) hazelnuts + some chopped hazelnuts for garnish
- 4 tbsp. of maple sirup
- 2 tbsp. dark almond paste
- 1 tsp. of cinnamon
- 1 tsp. of lemon juice (optional)

Instructions (30 minutes preparation + 1,2 hours resting of the yeast dough + 35-40 minutes baking time)

1. Mix the spelt flour with the cane sugar, a pinch of salt and 1-2 tsp. cinnamon. Warm up the plantbased milk and melt the margarine in it. Then dissolve half a fresh yeast cube in the warm plantbased milk(warm, not too hot or boiling!!). Dig a little hole in the middle of the flour, pour the plantbased milk into it and stir in about 1/4 of the flour. Wait for 10 minutes and then mix all ingredients and knead a smooth dough on a lightly floured work surface. (If you are using dry yeast, add it to the dry ingredients at the beginning, then dissolve the margarine in the plantbased milk and mix everything accordingly)
2. Cover the dough and let it rise in a warm place without draught for about 40-50 minutes.
3. In the meantime prepare the nut filling. Shred almonds, walnuts, pecans and hazelnuts in a blender. Do not grind the nuts completely "to flour", but leave them slightly chunky. Mix the shredded nuts with 4 tbsp maple syrup, 2 tbsp dark almond paste, 1 tsp cinnamon, 1 tsp lemon juice and 50 ml plantbased milk to get a sweet, thick nut paste.
4. After resting, roll out the risen dough rectangularly on a floured work surface (edge length approx. 35 cm x 30 cm (13.7 x 11.8 inch). Spread the dough with the nut puree and roll up from the long side.
5. Halve the dough roll, turn the cut surfaces upwards and twist the two strands of dough like a plait.
6. Lightly grease a baking tin (25 cm (9.8 inches) long) with margarine and place the nut plait inside.
7. Cover the nut plait with a cloth and let it rest for another 30 minutes. Preheat the oven to 170 °C/ 338 °F fan.
8. Bake the nut braid in the preheated oven at 170 °C/ 338 °F fan for about 35-40 minutes.
9. Remove the nut braid from the oven and enjoy!

Tip: Directly after baking, the surface of the nut braid is slightly crispy and the inside soft and juicy. However, this can cause problems when cutting the cake. If you wait for half a day, the "crust" will become soft as well and you can cut it better. As with many baked goods, I therefore recommend not cutting the cake immediately after baking, but letting it cool down completely and perhaps placing it in the fridge overnight. But of course you can also eat it immediately. Just as you like.