



# Delicious vegan Cherry Cake

🕒 Preparation time: 20 minutes

👤 Portions: 6

🕒 Cooking time: 45 minutes

**Total time: 65 minutes**

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## Ingredients (1 cake, serves 6-8)

- 150-180 g (5.2-6.3 oz) cherries
- 130 g (4.5 oz) zucchini
- 1 organic lemon
- 250 g (2 cups) (spelt) flour
- 100 g (1/2 cup) coconut sugar (or cane sugar) + a bit more for dusting
- 1 tsp. cinnamon
- Optional: 1 small tsp. cardamom
- 1 tsp. baking powder
- 1 tsp. baking soda (or more baking powder)
- 100 ml (3.3 oz) coconut oil
- 3 tbsp. soy yoghurt
- 25 g (0.8 oz) flaked almonds

**Also:** A casserole dish approx. 27 x 17 cm (10.6 x 6.6 inch)

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## Instructions (20 minutes working time Arbeitszeit + 45 baking time)

1. Preheat the oven to 180 °C/356 °F fan. Line a baking tin/baking dish with baking paper or alternatively grease it with margarine or (coconut) oil.
2. Wash and stone the cherries. Wash and finely grate the zucchini. Wash the lemon with hot water and grate the zest of about one half of the lemon.
3. Put flour, lemon zests, coconut sugar, 1 tsp. cinnamon, 1 small tsp. cardamom, baking powder and baking soda into a mixing bowl. Drizzle the baking soda with 1 tbsp lemon juice until it foams (so it gets activated). Quickly stir in the grated zucchini, coconut oil and 3 tbsp soy yoghurt (or any other plantbased yoghurt). I also cut four cherries into small pieces and fold them into the dough.
4. Pour the dough into the mould, smooth it with a spoon and press the remaining pitted cherries halved into the dough. Sprinkle the dough with almond flakes and some coconut sugar.
5. Bake the cake at 180 °C/356 °F fan for about 45-50 minutes.
6. Let the cake cool down briefly, lift it out of the mould, cut it into pieces and enjoy this awesome summer taste.