



PREP:
COOK:
SERVES: 12

Maple & Gingerbread Sheet Cake

Smothered in creamy maple frosting, this soft sheet cake is chock full of all our favourite holiday spices. And did we mention it's vegan? Thank you to our lovely friend Jade from Panaceas Pantry for this incredible recipe!

Ingredients

Sheet Cake

- 1 ½ cups (225g) plain flour
- 1 ¼ tsp baking powder
- 1 tsp ground ginger
- ¾ tsp ground cinnamon
- ¼ tsp ground nutmeg
- ½ cup Queen Pure Maple Syrup
- 2 tbsp (40ml) light-flavoured oil
- ½ cup (90g) brown sugar
- 1 tsp Queen Finest Madagascar Pure Vanilla Extract
- ¼ cup coconut yoghurt
- 1/3 cup preferred milk

Method - Sheet Cake

STEP 1

Preheat oven to 170 degrees C, and grease and line a small loaf pan (mine was 15 x 28cm).

STEP 2

Sift flour, spices and baking powder into a large bowl. Set aside.

STEP 3

Add remaining ingredients to a small bowl, and whisk together. Pour this mix into the flour, and gently combine until just mixed together and smooth. Pour batter into lined cake tin, and gently smooth out with a spoon or spatula.

STEP 4

Bake for 30-35 mins (I found 32 perfect in my oven), until cooked when checked with a skewer. Allow to cool 5 mins before gently transferring to a wire rack to cool completely.

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Ingredients

Maple Frosting

200g vegan butter

150g icing sugar, sifted

100ml Queen Pure Maple Syrup

1 tsp Queen Finest Madagascar Pure
Vanilla Extract

Method - Maple Frosting

STEP 1

Add all ingredients to a mixing bowl and beat with electric beaters until light and fluffy. Spread onto cooled cake, then top with candied pecans (optional) and an extra drizzle of maple syrup.

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