

Vegan Rhubarb and Pistachio Bundt Cake



RECIPE

kg

Macphie Vegan Cake Mix	1.000
Vegetable Oil	0.170
Water	0.300
Glycerine	0.030
Bicarbonate of Soda	0.008
Drained Tinned Rhubarb (or fresh rhubarb if in season)	0.300
Macphie 5 th Avenue White Icing	
Pistachio Nuts (Chopped)	
Freeze Dried Red Berries	

MAKE UP INSTRUCTIONS

- Mix the Vegan Cake Mix, rhubarb, bicarbonate of soda and liquids on slow speed for 1 minute, scrape down then mix on middle speed for 6 minutes
- Deposit batter into bundt cake tin (400g), then bake at 360 °F (180 °C) for 40-45 minutes
- Allow to cool
- Top with 5th Avenue White Icing and decorate with chopped pistachio nuts and freeze dried red berries