

Sweet orange pot pie

approx. 8 good portions

Can you bake a sweet vegan orange cake from 1 whole orange? You don't need to peel any oranges for this cake, and it turns out incredibly sweet and is ready in your loaf tin in just 5 minutes.

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300 g sugar

2 pinches of salt

1 orange

150 g mild rapeseed oil

390 g soya milk

450 g wheat flour type 405

5 g baking powder

10 g baking soda

Soaking liquid: 100 ml freshly squeezed orange juice

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First blend the chopped orange with the sugar, rapeseed oil and soya milk using a hand blender. Add the flour, baking powder and bicarbonate of soda, mix everything until homogeneous and pour the batter into an oiled loaf tin - loaf tins of 26-28 cm are possible.

Please add a little rapeseed oil to the dough so that the cake can rise in the center. [See my YouTube video.](#)

Bake in the oven on the 2nd level from the bottom at 160°C in a fan oven for approx. 50-60 min. Bake for a further 5 minutes if necessary.

Soak the warm cake in the tin with 100 ml freshly squeezed orange juice, leave to cool in the fridge for 60 minutes and allow to infuse.

Now you can slice it and enjoy it. Enjoy baking & savoring!