Sweets & Bakery
Coconut Cake with Mocha Frosting

Serves 1

- 60ml Alpro® Coconut ‘For Professionals’
- 75g margarine
- 3 tbsp espresso coffee
- 25g icing sugar
- 125g agave syrup or honey
- 40g coconut flour
- 175g flour
- ½ tbsp bicarbonate (baking soda)
- 2 x eggs

Mocha cream ingredients (for one cake)
- 120g margarine
- 230g icing sugar
- 1 tbsp coffee
- ½ teaspoon vanilla extract

Method – coconut cake
1. Mix the sugar, syrup, margarine and coconut flour together in a pan
2. Melt the contents and stir well
3. Add coffee and the Alpro® Coconut ‘For Professionals’
4. Remove the pan from the heat
5. Add the eggs and other dry ingredients
6. Stir until smooth and pour into a cake tin
7. Bake in a pre-heated oven at 180°C for 25 minutes
8. Remove from oven and cool

Preparation mocha cream
1. Mix everything in a food processor until light and creamy
2. Spread the cream on top of the cake
Muesli Crumble

Serves 1

- 50ml Alpro® Almond Original*
- 75g margarine
- 50g honey
- 50g sugar cane
- 170g coarse oats
- ½-1 tbsp cinnamon
- 40g pecans
- 50g raisins
- 25g sesame seeds
- 30g ground almonds
- 75g spelt flour

Method
1. Mix the margarine, honey and sugar together in a pan. Melt to a caramel (2 minutes on a low heat)
2. Mix the remaining ingredients in a large bowl
3. Pour the caramel into the bowl and mix together, if too wet, add a little extra flour
4. Pour the mixture into a baking tray covered with baking paper
5. Bake in a pre-heated oven at 180°C for 15-20 minutes
6. Remove from oven and cool down completely
7. Break everything into large and small pieces (depending on use). Store in a closed container

*Contains almonds. May contain traces of hazelnuts

Tip
Serve as a cookie or with some Alpro® Simply Plain Yoghurt
‘Pretty Pink’ Almond Cake

Almond cake ingredients (for one cake)
• 100ml Alpro® Almond Original*
• 75g margarine
• 65g sugar
• 2 x eggs
• 135g self-raising flour
• ½ tsp bicarbonate (baking soda)
• 1 tsp almond extract

Frosting ingredients (for one cake)
• 200g icing sugar
• 2-4 tbsp lukewarm water
• 4-5 tbsp grenadine syrup

Method – almond cake
1. Mix the margarine and sugar together until light and fluffy
2. Add the eggs one at a time
3. Then add the remaining ingredients and mix until the mixture is smooth
4. Pour the batter into the cake tin
5. Bake in a pre-heated oven at 180°C for 25 minutes
6. Remove the cake from the oven and cool

Method – frosting
1. Add the water, grenadine and sugar to a bowl
2. Stir until smooth
3. Pour the frosting on top of the cake

*Contains almonds. May contain traces of hazelnuts

Tip
Sprinkle with coloured edible decoration balls
Hazelnut Pancakes

Ingredients
- 170g spelt flour or buckwheat flour
- 250ml Alpro® Hazelnut Original*
- 2 x eggs
- Pinch of salt
- 1 tbsp olive oil
- 1 tbsp maple syrup

Method
1. Mix all ingredients together until smooth
2. Pour a small amount of the mix into a frying pan and cook

*Contains Hazelnuts. May contain traces of almonds

Tip
Serve the pancakes with fresh fruit salad or walnuts and chia seeds
Hazelnuts and Banana Muffin

**Ingredients**
- 150ml Alpro® Hazelnut Drink*
- 1 x egg
- 1 tbsp coconut oil
- 80g brown sugar
- 330g spelled flour
- ½ tsp baking powder
- ½ tsp baking soda
- 1 tsp cinnamon
- 3 x ripe bananas

**Preparation**
1. Mix the eggs and sugar into a bowl
2. Stir in the crushed bananas
3. Mix all dry ingredients
4. Add the two mixtures together
5. Divide the mixture into a muffin tray
6. Bake in a pre-heated oven at 180°C
7. Allow to cool down for 20 minutes and serve

*Contains hazelnuts. May contain traces of almonds.

**Tip**
Serve with Nutella, biscuit crumbles or peanut butter.