

Vegan Peach Custard Cake



Juicy peaches with home made vegan custard. All combined and topped with crispy vanilla streusel. The custard doesn't give away being all plant-based, there is no difference in taste to the dairy option. All custard lovers will adore this cake.

This cake will be the centre piece of your afternoon tea table!

A great light summery cake for the hot summer months.

Ingredients

Short Crust

200 g flour
1 teaspoon baking powder
80 g sugar
100 g vegan butter
1 pinch of salt
2 tablespoons coconut milk

Custard

400 g silken tofu
120 ml coconut milk
80 g vegan butter
5 tablespoons corn flour
2 teaspoons vanilla extract
200 g sugar

Streusel

70 g flour
1 sachet vanilla sugar
25 g vegan butter
2 tablespoons sugar

5 peaches

Instructions

- mix all the ingredients for the short crust in a bowl and knead it into a dough; form a ball, cover it with cling film and put it in the fridge for at least 30 mins.
- place all the ingredients for the custard in a food blender and blend it to a smooth and slightly runny crème
- roll out the refrigerated dough and press it thoroughly in a pie form
- pinch the dough several times with a fork and cover it with a little flour
- if you want a crisp dough – bake it now for 5 mins at 180 C (preheated); this is optional, if you like a softer crust, skip this step
- core the peaches and cut them into thin slices
- cover the bottom of the dough with a bit of the custard crème
- form your first layer of peaches on top of the layer of custard
- cover the peaches with the rest of the cream
- place a second layer of peach slices on top
- knead all the ingredients for the streusel with the hand and pluck little bits off the dough, spreading them over the cake
- bake the cake in a preheated oven at 180 C (no fan please!) on the lowest tray for approx. 45 mins or until the streusel are golden brown
- let the cake cool down and once it reached room temperature, put it in the fridge, it tastes best cold