

## Vegan Monday: Turmeric Cake With Aniseed And Nuts

### Ingredients:

Difficulty: Easy

(makes 1 cake in 24cm cake pan)

1 tsp ground aniseed  
80 ml water in room temperature  
1.5 dl + 2 tbsp + 1 tsp (or 185 ml) non-dairy milk\* (I used unsweetened almond milk)  
3 dl minus 1 tsp (or 250 gr) organic granulated white sugar  
1.25 dl canola oil (or another flavourless vegetable oil), plus a bit more to grease the cake pan  
2 tbsp orange blossom water  
5.5 dl (or 300 gr) all-purpose flour  
1 tsp baking powder  
2 tsp ground turmeric  
80 gr mixture of pine nuts, sesame seeds and sliced almonds\*\*

\*If you don't need to make it vegan, you can use same amount of cow's milk.

\*\*You can also use 80 gr of only one of these, or two of them, instead of using all three.

### Instructions:

1. Preheat the oven to 180C. Grease your cake pan and cover the bottom with baking paper.
2. Put water and ground aniseed in a small saucepan. Whisk a little and warm it until it gets boiling. Keep it boiling for 2 minutes.
3. Strain the water with aniseed and discard the ground aniseed left on the strainer. Let the water cool down for about 10 minutes.
4. In a mixing bowl, put non-dairy milk and sugar and whisk well until sugar dissolves. You can use electric mixer but I just did it by hand.
5. Add canola oil, orange blossom water and aniseed water and continue whisking until you get a smooth mixture.
6. In another big mixing bowl, sift flour, baking powder and turmeric.
7. Add liquid ingredients to flour mixture and fold until all dry ingredients are mixed well with wet ones.
8. Pour cake batter into the prepared cake pan. Knock the cake pan a few times on the counter to get the air bubbles out.

9. Spread the nut/seed mixture on top of the cake, cover the whole surface. Put the cake in the oven, in medium rack and bake for 45 to 50 minutes, until a toothpick inserted in the middle comes out clean. Once baked and out of the oven, let it cool for 10 to 15 minutes before taking out of the cake pan and about 30 minutes more after that, before serving. Enjoy with fresh tea or coffee!