

## 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 <sup>th</sup> 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