

The Easiest, Any-Fruit, Baked Dessert (Vegan Clafouti)

Ingredients

- 1 cup all-purpose flour
- ½ cup vegan sugar
- 2 tsp. baking powder
- Liquid from one can of chickpeas (about half a cup of aquafaba)
- 3 tbsp. vegan milk or water
- 1 tsp. vanilla extract
- 4 tbsp. vegan butter or coconut oil, melted
- 2 cups of fruit, any type.

Steps

1. Preheat the oven to 450°F (230°C). Grease a 9 inch cake pan and set aside.
2. In a large bowl, whisk together the flour, sugar, and baking powder. Add the aquafaba (chickpea liquid), vegan milk or water, vanilla extract, and melted vegan butter or coconut oil and whisk well. Let the batter stand for at least 10 minutes while you prepare the fruit.
3. Prepare your fruit by washing and removing any inedible parts (peels, skins, stems, etc.) and cutting it into bite-sized pieces. After the batter has been sitting for 10 minutes, add the fruit and gently fold it so it is all covered. Transfer the fruit and all the batter into the greased pan and place in the oven.
4. Bake for 30 minute, until a toothpick inserted comes out clean (and before the edges burn). Let the cake cool in the pan for 10 minutes before running a knife along the edges and flipping the pan over to remove the cake. Flip it right side up and let it cool all the way before serving.

