

Peter's grandma always baked an apple cake when we visited her. It was delicious and we were always looking forward to it. Moemoe is no longer with us, but her recipe lives on and we veganized it!

## INGREDIENTS

1 Tbsp flaxseed meal  
3 Tbsp water  
1 cup flour  
3/4 cup sugar  
1/3 cup soy milk  
2 Tbsp oil  
1 1/2 tsp baking powder  
2 apples, peeled and cut in  
8 pieces each  
2 Tbsp brown sugar  
2 Tbsp vegan butter  
(I use Miyoko's)

## DIRECTIONS

Preheat the oven at 350F.  
Mix the flaxseed meal with the water and let sit for 5 minutes. (You just made a flaxegg! :)  
Oil a baking dish.  
Mix the flour, sugar, soy milk, oil, and baking powder. Add the 'flaxegg' when it's ready, and mix.  
Pour the dough in the baking dish. And place the apple slices on top, pressing them slightly in the dough.  
Bake for 25 minutes.  
Mix the brown sugar with the melted butter (or put the mix in the microwave for 20 seconds). Pour the mix on top of the cake.  
Bake for another 30 minutes.