



# Raw Cake with Yogurt, Berries, Orange and Cinnamon

🕒 20–30 Min   

## Preparation

### Ingredients 4 Portions

♦ = Kotányi Produkte

#### For the base

150 g	Pitted dates
90 g	Almonds, shelled
1 tbsp.	Coconut oil
1 EL	♦ Bourbon Vanilla Sugar
1 tsp.	♦ Cinnamon, Ground
1 pinch	♦ Sea Salt, Coarse

#### For the cream

250 g	Greek yogurt
2 tbsp.	Honey
200 g	Mixed berries, fresh
1 tbsp.	Orangeskin, ground
1 tbsp.	♦ Bourbon Vanilla Sugar
1 tsp.	♦ Cinnamon, Ground
	Mint leaves, fresh (optional)

#### For the crumbles

50 g	Rolled oats
2 tbsp.	Coconut oil, melted
2 tbsp.	Honey
0.5 tsp.	♦ Cinnamon, Ground

- 1 Preheat the oven to 180 °C (356 °F) using the conventional oven setting. Mix the ingredients for the crumbles thoroughly and arrange on a baking tray lined with baking parchment. Bake for around 15–20 minutes until nice and crispy.
- 2 Use a stand mixer to mix all the ingredients for the base until smooth. Place in a round tin on baking parchment and press the base down. Cool until ready to use.
- 3 Stir honey, orange skin, vanilla sugar and Kotányi spices into the Greek yogurt.
- 4 Spread the base of the raw cake with a thick layer of the yogurt, layer with berries and sprinkle over the cooked crumbles. Garnish with mint (optional).

