

Raw Cake with Yogurt, Berries, Orange and Cinnamon

20–30 Min

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

Preparation

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).