

Creamy Vegan Pumpkin Soup

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You will never be happy if you continue to search for what happiness consists of. You will never live if you are looking for the meaning of life.

ALBERT CAMUS

LOVE WHAT YOU DO. DO WHAT YOU LOVE

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Penci Recipe Demo

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Porcje: 4 Prep Time: 15 minutes Czas przygotowania: 25 minutes 25 minutes

Nutrition facts: 200 calories 20 fat

SKŁADNIKI

- 2 1/2 cups (325g) all purpose flour
- 2 cups (414g) sugar
- 3 tsp baking powder
- 1 tsp salt
- 1 cup (240ml) milk
- 1/2 cup (120ml) vegetable oil
- 1 tbsp vanilla extract
- 2 large eggs
- 1 cup (240ml) water
- 1 1/2 cup (240g) mixed berries (I used strawberries, blueberries and raspberries)
- 3 tbsp (45ml) water
- 3/4 cup (155g) sugar
- 3 tbsp cornstarch

WYKONANIE

1. Preheat oven to 350°F (176°C) and prepare three 8 inch cake pans with non-stick baking spray and parchment paper in the bottom. These cakes can have a tendency to stick to the pans a bit, so I strongly recommend the parchment paper in the bottom.
2. Add the flour, sugar, baking powder and salt to a large mixer bowl and combine. Set aside.
3. Add the milk, vegetable oil, vanilla extract and eggs to a medium sized bowl and combine.
4. Add the wet ingredients to the dry ingredients and beat until well combined.
5. Slowly add the water to the batter and mix on low speed until well combined. Scrape down the sides of the bowl as needed to make sure everything is well combined.
6. Divide the batter evenly between the prepared cake pans and bake for 24-28 minutes, or until a toothpick comes out with a few moist crumbs.
7. Remove the cakes from oven and allow to cool for 2-3 minutes, then remove to a cooling rack to finish cooling. These cakes can have a tendency to stick to the pans a bit so jiggle them a bit to loosen from the sides of the pan before turning the cakes out to cool.