



APPLE, CRANBERRY & WENSLEYDALE CRUMBLE LOAF

Prep. time 15 minutes | Cooking time 45 minutes | Pre-heat 180°C | Serves 8-10

As we countdown to Christmas, here is a healthy idea for a festive Christmas loaf, full of flavour with yummy apples, cranberries and Wensleydale Sheese.

Ingredients

For the loaf

- 150g flour of choice
- 100g ground almonds
- 100g coconut sugar
- 1 teaspoon cinnamon
- 1 teaspoon baking powder
- ½ teaspoon bicarb of soda
- 100g apple puree
- 100ml almond milk
- 2 tablespoon flaxseed + 4 tablespoons water (mix together + soak for 5 minutes to create flax eggs)
- 50ml oil of choice
- 1 teaspoon vanilla extract
- 1 teaspoon apple cider vinegar
- 75g cranberries
- 75g [Wensleydale Style Sheese with Cranberries](#), crumbled



For the crumble topping

- 50g flour of choice
- 25g coconut sugar
- 25g dairy-free spread
- 25g flaked almonds

For the cranberries to decorate

- 50g cranberries
- 2 tablespoons maple syrup

Cooking Method

Preheat the oven to 180 degrees C and grease and line a loaf tin. Mix together flour, ground almonds, sugar, cinnamon, baking powder and bicarb in a bowl. Whisk the apple puree with the milk, flax eggs, oil, vanilla and vinegar then pour into the dry ingredients and mix to form a batter. Fold in the cranberries and Sheese. Spoon into the loaf tin and spread out evenly. Place the flour and sugar for the topping in a bowl then rub in the dairy-free spread with your finger tips or until a crumble mixture has formed. Mix in the almonds then scatter over the top of the loaf. Bake for 40-45 minutes (covering with foil half way). Leave to cool in the tin - meanwhile, place the cranberries and maple syrup in a small pan and simmer for 5-8 minutes until softened and a slight syrup has formed. Remove the loaf from the tin and spoon over the cranberries and any juices. Slice and serve!