

LELE'S

OUR BEST SWEET TREATS YET

Special Edition • March 2020 • Free



When to Use It

This collection of recipes is the perfect go-to for pretty much any occasion – either celebrating Easter Sunday or, your friend's birthday, you'll find yourself coming back to this e-book!

What's Inside

This e-book is a collection of our best cakes yet – from our signature pancakes, served everyday at our Clapton café, to our decadent gluten-free peanut butter brownies

Why We Made It

LELE'S is launching its first cake mixes in all London's Planet Organic. This e-book is to say thank you to our wonderful community who made it happen!

Inside

YOUR GUIDE TO THIS ISSUE

8

LELE'S Gluten-Free Banana Bread

Learn how to make our delicious café treats yourself – we're sharing the recipe behind our newly launched Banana Bread cake mixes!

12

Cross Buns

Celebrate Easter vegan style! Our Cross Buns are a slow riser but it is worth the wait. Perfect to enjoy warm in the morning with a generous amount of vegan butter, if you ask us.

17

LELE'S Pancakes

Maybe we should keep this one a secret, but we're THAT generous: make LELE'S signature pancakes from the comfort of your own home.





LELE'S Vanilla Cupcakes

LELE'S CUPCAKE MIX
IS VEGAN,
GLUTEN-FREE AND
EASY TO PERSONALISE
WITH YOUR
FAVOURITE FROSTING!
MAKES 12

This recipe is perfect for
Mother's day
Our cake mixes are
available in all Planet
Organic and in our Clapton
cafe.

Method:

- Preheat the oven at 160°
- Empty the mix in a large bowl
- Add 105ml of sunflower oil, a dash of apple cider vinegar and 230 ml of any plant based milk to the dry mix
- Blend together until smooth
- Scoop one spoon of batter in each cupcake shell and cook at 160° for about 15 minutes
- Insert a thin skewer in one of the cupcakes to check if they are ready
- If the skewer is dry, the cupcakes are cooked

let them have cake!

LELE'S
VANILLA
CUPCAKES

Vegan
Cake Mix

GF

Makes 12 Cupcakes



good food for everyone



437g



Celebration Cake

6 LAYERS VICTORIA SPONGE
CAKE WITH COCONUT AND
STRAWBERRY PRESERVE

Prep Time: 50 minutes

Decorating: about 40 minutes

Servings 4/6 slices

Ingredients:

For the icing:

800 gr icing sugar

2 tsp canned coconut milk

2 tsp vanilla paste

150 gr desiccated coconut

400gr stork

For the cake: **makes about 6
layers**

in a 4" tin

- 520gr flour
- 160ml coconut oil
- 1 tsp baking soda
- 4 tsp apple cider vinegar
- 2 tsp baking powder
- 8 tsp of vanilla extract
- a pinch of salt
- 40ml lemon juice
- 360 caster sugar
- 400ml any plant based milk

Method: for the cake

- Grease your cake tins with coconut oil, sprinkle some flour and shake the tin, remove any flour in excess, so that you won't need to use any parchment paper
- In a medium bowl mix all the dry ingredients together
- In another bowl mix all the wet ingredients together
- Pour the wet mixture into the dry one and mix by hand until you have a smooth creamy mix
- Pour the mix into your cake tins and tap the tins against the counter, this will help you get rid of any air bubbles
- Cook them at 160 degree for about 15 minutes - check them with a wood stick and remove them from the oven if cooked
- Let the cake cool completely

Method: for the icing

- Mix all the ingredients together into a stand mixer - stork and sugar first, then coconut milk and vanilla paste then desiccated coconut
- Let it rest in the fridge for an hour





Mango & Passion Fruit

NO BAKE CHEESECAKE

PREP TIME 40 MINUTES
TOTAL TIME 2.40 HOURS
(INCLUDING COOLING AND
SETTING)
SERVINGS 8/10 SLICES

Ingredients:

For the base:

- 250 gr vegan biscuits
- 50 gr almond flour
- 3 pitted dates
- 2 tablespoons coconut oil
- ¼ teaspoon salt

For the cheesecake:

- 420 gr raw cashews soaked in cold water overnight
- 110ml canned coconut milk (remember to shake the tin!)
- 60ml coconut oil
- 75ml maple syrup
- 2 tablespoons fresh lemon juice
- 1 tablespoon vanilla extract
- 40 gr freeze-dried mango pieces

For the passion fruit layer:

- 200 gr fresh passion fruit (cut them in halves and with a spoon remove all the juicy bits inside)
- 1 tablespoon fresh lemon juice
- 1 tablespoon of agar agar

Method:

- Grease a 8" cake tin with coconut oil
- In a food processor add the biscuits, almond flour, pitted dates, coconut oil, salt and blend all until you have a sticky dough. Then press the mix evenly along the bottom of the cake tin and set aside
- Now we will combine all the ingredients for our filling - you can use the same food processor without having to wash it. So combine all the ingredients except for the frozen mango bits and blend until the mixture is silky smooth and creamy
- Once your mix is creamy and smooth, remember to taste it and adjust the sweetness/acidity levels simply by adding more lemon juice, vanilla or maple syrup
- Now we will add our mango bits and mix everything together. We are ready to pour the filling into the prepared cake tin. Smooth out the top and tap the tin against the counter, this will help you get rid of any air bubbles. Place in the freezer
- Into a small saucepan, mix the the passion fruit juice, lemon juice and agar agar, and heat on a low temperature, stirring until the agar agar dissolves. When you can see it thickening, remove it and pour it on top of the cake - place back into the freezer
- Let it set into the freezer for at least 2 hours or until completely firm before slicing and serving





LELE'S Chocolate Banana Bread

MAKES 8 SOFT AND
GLUTEN FREE SLICES

Who has been left
with overripe bananas one too
many times?

Don't fret, it's never gonna
happen again – our banana
bread mixes are easy to make
at home and will put those
bananas to good use!

Method:

- Preheat the oven at 160°
- Empty the mix in a large bowl
- Add 150ml of sunflower oil and 165ml of any plant based milk to the dry mix
- Blend together until smooth
- Add 2 ripe bananas and mix again until smooth
- Lay the mix in a 10" length loaf tin and cook at 160° for about 50 minutes
- Insert a thin skewer into the banana bread to check if it's cooked. If the stick is dry, the banana bread is ready

let them have cake!

LELE'S
CHOCOLATE
BANANA BREAD

just add banana

Vegan
Cake Mix
GF



Makes 8 Slices

good food for everyone



437 g



Easter Cake

SPONGE CAKE WITH
PEAR, VANILLA AND
ALMOND BUTTERCREAM

Dry ingredients:

450g self-raising flour
100g ground almond flowers
340g caster sugar
1 tsp baking powder
1 tsp baking soda
A pinch of salt

Wet ingredients:

400ml dairy-free milk
150ml sunflower oil
1 tsp vanilla essence
1 tsp almond essence
1 tbsp apple cider vinegar

Frosting:

1 1/2 cup margarine
1 pound icing sugar
3 tbsp of almond essence
2 tbsp soy milk (cold)

You will also need about two medium pears, baking paper and vegan butter to grease the baking tins.

METHOD:

- PREHEAT OVEN TO 160C
- SIFT ALL THE DRY INGREDIENTS IN A LARGE BOWL

SO YOU DON'T HAVE ANY LUMPS

- COMBINE ALL THE WET INGREDIENTS IN A SEPARATE BOWL

- ADD THE DRY MIX TO THE WET INGREDIENTS AND

STIR WELL UNTIL YOU GET A SMOOTH BATTER

- PEEL AND DESEED 2 PEARS. USE A FOOD PROCESSOR TO MAKE THEM INTO A PULP

- LINE THREE 8" BAKING TINS WITH BAKING PARCHMENT, WHILE GREASING THE SIDES WITH VEGAN BUTTER

- DIVIDE THE BATTER EVENLY INTO THE THREE TINS AND EVEN IT OUT WITH A SPATULA

- BAKE FOR 35 MIN.
- TAKE THE TRAYS OUT OF THE OVEN AND LET THE SPONGES COOL DOWN THOROUGHLY BEFORE TAKING THEM OUT
- SPREAD THE BUTTERCREAM ON ONE SIDE OF EACH SPONGE
- PLACE THEM, ONE ON TOP OF EACH OTHER, MAKING SURE THE FROSTING IS SPREAD CONSISTENTLY BETWEEN EACH LAYER

FINALLY, HAVE FUN DECORATING YOUR CAKE HOWEVER YOU LIKE!



Cross Buns

MAKES 12 BUNS
PREP 3 HOURS COOKING
TIME 20 MINUTES

Ingredients:

For the dough:

2 and ¼ tsp quick yeast
230ml warm water
175ml room temperature
unsweetened non-dairy milk
75ml sunflower oil
A pinch of table salt
1 tsp ground cinnamon
1 tsp nutmeg

1 tsp cardamom - add as much of this as you like, depending on your taste

60g sugar
2 tbsp orange zest
1 tbsp lemon zest
450g all-purpose flour
¾ cup raisins and sultana mix

For the vegan egg wash:

10ml unsweetened non-dairy milk
5ml agave syrup
1 teaspoon of margarine

For the icing:

65g icing sugar
¼ tsp vanilla extract
15ml non-dairy milk

Method:

FOR THE DOUGH

- Put the yeast, 1tsp of sugar and warm water into a bowl and mix them together and let it stand for a few minutes until the yeast starts to work
- When the yeast has foamed up add the milk, oil, salt, ground cinnamon, ground nutmeg, the rest of the sugar, orange zest, lemon zest and 1 cup of flour
- Mix together all the ingredients with a spoon until you have a smooth consistency
- Add 2 more cups of flour and knead together into a dough - if it's a bit sticky keep adding a bit more flour until you can work with it
- Keep kneading the dough for about 4 minutes until it's no longer sticky and add the raisins as you go so that they're evenly distributed
- Remove the dough from the mixing bowl and place it in a lightly oiled medium sized bowl
- Cover the bowl with a tea towel and let it sit in a warm spot until it has doubled in size, which should take roughly 1 hour
- Push the dough down and knead it for a bit longer to get rid of any excess air
- Line a tray with baking paper, separate the dough into 12 equal size pieces and roll each one into a ball before placing them onto the tray, spacing them equally apart
- Cover the buns with a towel and put them back in a warm spot to rise for 30 minutes
- Preheat the oven at 190 degrees



THE EGG WASH

- Heat the margarine in the microwave for 10 seconds
- Mix the margarine together with the non-dairy milk and the agave syrup
- Once the rolls have rested for 30 minutes, use a pastry brush to cover each bun with the egg wash mixture
- Bake the buns for about 20 minutes until they are golden brown
- Remove from the oven and let them sit for a few minutes
- Take the buns off the baking tray and place them on a cooling rack - they will have joined together whilst baking but don't worry about trying to separate them just yet

FOR THE ICING

- Put the icing sugar, vanilla and non-dairy milk in a small bowl
- Mix well until you've combined all the ingredients into a thick icing paste
- Place the mixture into a piping bag with a small tip - if you don't have an icing bag you can use a ziplock bag and snip off one of the bottom corners
- Pipe the icing on the buns to make the crosses



Rocky Road

SERVES ABOUT 6/8
PEOPLE

PREP TIME 15 MINUTES
COOLING TIME 1 HOUR

Ingredients:

40g Vegan digestive biscuits, roughly chopped
50g Vegan chocolate chips
60g macadamias
60g dried cranberries - this will add a chewy texture to your rocky road
60g hazelnuts
75g Vegan mini marshmallows
235g organic vegan dark chocolate melted

Method:

- Grill the macadamias and hazelnuts for 10 minutes or so on medium heat, until they've browned up a bit. Best to keep on checking on them to not let them get too toasted! Let them cool down and chop roughly
- Put the biscuits, chocolate chips, mini marshmallows, cranberries and cooled macadamias and hazelnuts in a bowl and mix well
- After melting the dark chocolate let it cool down a bit so it doesn't melt the chocolate chips
- Then pour it into the rest of the mixture and stir it up well
- Pour the mixture into a baking tray lined with baking paper, and spread it out evenly
- Put in the fridge and wait an hour!





Pancakes

SERVES 2

PREP TIME 5 MINUTES

COOKING TIME 5
MINUTES

Ingredients:

2 cups of buckwheat flour
2 cups of dairy free milk
2 tablespoons of sugar
4 tablespoons of baking powder
2 tablespoons of sunflower oil
A pinch of salt
A few drops of lemon juice

Method:

- Mix all the dry ingredients in a large bowl together
- Next add the milk, oil and lemon and continue to mix everything together
- Keep on mixing until you have a creamy texture - add a little more milk or water as necessary to achieve this
- Use some vegan butter to oil a pan
- Put the pan on the heat and drop a couple of spoonfuls of the mixture in (depending on how big you want them) to start cooking
- When the pancakes have risen, flip them over to cook on the other side - it should take roughly 1 minute per side
- When both sides are cooked take them off the heat and get ready to slather them in your favourite toppings





Peanut Butter Brownies

NEVER THOUGHT
PERFECTION COULD
COME IN A RECYCLED
BAG?

Vegan, gluten free and easy to make at home, our brownie mixes are everything you've ever wanted!

Just add:

Sunflower oil

Water

Smooth peanut butter

Method:

- Preheat the oven at 160°
- Empty the mix in a large bowl
- Add 360ml of sunflower oil and 370ml of water to the dry mix
- Blend together until smooth
- Add 2 generous heaped tablespoons of smooth peanut butter and mix together until smooth
- Lay the mix in an 8 inch square greased baking tray (or use parchment paper) and cook at 160° for about 40 minutes
- Insert a thin skewer to check if it's cooked. If the stick is dry, the brownies are ready
- Enjoy!

let them have cake!

LELE'S
PEANUT BUTTER
BROWNIE

Vegan
Cake Mix



Makes 8 Portions

good food for everyone

437g



THANKS FOR READING!

I HOPE YOU WILL ENJOY
MAKING OUR RECIPES

SHARE YOUR CREATIONS
WITH US USING THE
#LELESCAKE AND TAG US ON
@LELES_LONDON

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