

ONE BITE

ONLINE MAGAZINE

Special Edition:
*One Bite Vegan Food
Blogger Awards*

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**Meet our 2019
Overall Winner:**
*Sam from 'It Doesn't
Taste Like Chicken'*

**Vegan Eating in
LA, California**

Win a copy of
**Heavenly Vegan
Dals and Curries**

**Vegan Ice Cream &
Popsicle Recipes**

Unicorn Bread

By Nicole Berth

Ingredients

- 3.5 cups flour (you can replace with any general gluten-free flour)
- 15g baking powder
- 1 cup coconut sugar
- pinch of salt
- 3 chia eggs (mix 1 tbsp chia seeds with 3 tbsp water)
- amaretto liqueur (omit for a kid's version or replace with ground vanilla)
- 1 tbsp apple cider vinegar
- 1 can of coconut milk (400ml)
- 2 tbsp oil
- 1 cup plant based milk
- Food colorings – matcha, raspberry powder, turmeric, spirulina

Directions

1. Sift together the flour and baking powder.
2. Add the sugar and salt.
3. In a second bowl mix chia eggs, coconut milk, oil, milk, vinegar, amaretto liqueur. Now mix the content of the 2 bowls.
4. Divide the dough into 4 bowls and add food colouring to each bowl (matcha, raspberry powder, turmeric, spirulina).
5. Grease a bread loaf tin and spoon in the dough – alternating the colours so you will end up with a colourful pattern (check my photo to see what it should look like).
6. Once done take a fork and swirl through



the cake once but do not overmix. Bake at 180 degrees Celsius for 1 hour (always checking if the inside is done with a stick).

Aquafaba Meringue Icing

Ingredients

- liquid of 1 tin of chickpeas
- pinch of salt & vanilla
- 1 packet cream of tartar (5g)
- 1 packet of Whip it (Dr. Oetker) or German Sahnesteif
- 1 cup of icing sugar or Erythritol

Directions

1. In a cake mixer or with your hand mixer add the chickpea liquid, salt, vanilla, and cream of tartar.
2. Start blending on high and slowly add in the sugar as it beats. You may need to stop and scrap down the sides to get any of the sugar that is stuck to the sides of the bowl. Keep blending until you get a thick fluffy texture and stiff peaks.
3. Top your unicorn bread with the fluffy meringue and sprinkle with fruits (dried or fresh) or chocolate!



About the author...

Nic is the creative head and photographer behind [When Sweet Becomes Healthy](#). Moving from Germany to New Zealand at 25, she was introduced to a whole new world of eating. Having suffered with digestive issues from childhood, the new Kiwi lifestyle gave her an understanding of the effects of what you eat on the body. Fast forward to a few years later and Nic now follows a 99% plant-based diet, has returned home to Germany and is living life with abundant energy. A lover of all things sweet, Nic has made it her mission with WSBH to show that you do not have to sacrifice taste when having healthy desserts.