

UNCONVENTIONAL BAKER'S

# christmas

## COLLECTION



*Unconventional Baker's Christmas Collection*  
Audrey Snowe

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Visit the Unconventional Baker website at: [www.unconventionalbaker.com](http://www.unconventionalbaker.com)

# introduction

This ebook is a collection of beautiful holiday season desserts from the archives of the Unconventional Baker website. I've curated some of my personal seasonal favorites, featuring fluffy and velvety baked cakes, creamy and lush holiday-flavored raw cakes, as well as recipes for brittle, fudge, candied nuts, eggnog and other festive goodies. The only thing you'll find missing in this collection is cookies (a holiday must in my books!) — and for a good reason: I have a whole other ebook dedicated to scrumptious cookie recipes perfect for the occasion.

I hope you have great fun making these festive treats and enjoying them with loved ones.

Happy Baking & Merry Christmas!

x Audrey

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*A warm, sweet, nutty and fragrant baked cake with a wonderfully fluffy and springy texture. You'd really never know this is an egg-free + gluten-free or even grain-free cake at all!*

# almond, rosemary, & pine cake

## WET MIXTURE

¾ cup maple syrup  
½ cup unsweetened applesauce  
½ cup water  
6 tbsp smooth natural almond butter  
2 tbsp fresh rosemary leaves (roughly  
2 small sprigs)  
1 tbsp lemon juice  
1 tbsp pure vanilla extract  
1 tsp almond extract

## DRY MIXTURE

1 cup almond meal  
½ cup arrowroot  
½ cup chickpea & fava bean flour mix  
(or just chickpea)  
½ cup coconut palm sugar  
½ tsp baking soda  
⅛ tsp salt  
3-4 tbsp pine nuts

## TOPPING

dairy-free coconut milk powder for  
dusting\*

## MAKES: 6 CUP BUNDT CAKE

1. Preheat oven to 350F. Oil a 6 cup non-stick bundt pan well. Set aside.
2. Blend all wet mixture ingredients in a power blender until smooth. Add all dry ingredients, except pine nuts, and blend until smooth once again. Add in pine nuts and pulse briefly to fold them in. Immediately transfer the batter into the prepared bundt pan.
3. Bake in a pre-heated oven for 45-50 mins, until a skewer inserted in the center comes out dry. Cool on a wire rack for at least 10-15 mins, then carefully loosen the sides and flip the cake out of the pan and allow it to cool completely. Prior to serving, dust with coconut milk powder (use a small sieve for even dusting) and enjoy!

\*Note: check that the coconut milk powder is dairy-free, as some brands can contain milk.

[📄 RECIPE LINK](#)