

Mascote

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Amandine

The recipe is for 12 cakes of 5 cm x 5 cm (choose an oven form with the proper size, slightly bigger because the hard edges of the leaf will be removed. I've used an oven form approx. 23 cm long and 18 wide).



Steps:

1. The caramel syrup (it will be used for the leaf and 2 tablespoons for the glaze).

$\frac{1}{2}$ cup sugar

$\frac{1}{4}$ cup warm water

Put the sugar in a saucepan, on low heat, and melt it until it gets a nice amber color. Add the water and mix, still on the heat, until the sugar dissolves.

Allow to cool

2. The rum syrup

$\frac{3}{4}$ cup water

$\frac{1}{2}$ cup sugar

1 $\frac{1}{2}$ tablespoon rum essence

Put the sugar with water in a saucepan and stir until the sugar has dissolved. Bring it to the boil. Allow to cool, then add the rum essence and mix well

3. The leaf

350 g flour

100 g sugar

375 ml the soymilk

125 ml sunflower oil

1 teaspoon rum essence

the caramel sugar syrup prepared above (set 2 tablespoons aside for the glaze)

a pinch of salt

1 packet (15g) baking powder

Mix the soymilk, oil, salt, rum essence, caramel syrup and sugar until the sugar has dissolved. Add the flour little by little, taking care not to form lumps. Finally add the baking powder and mix well.

Grease the oven form with a little bit oil and sprinkle with flour. Pour the mix into the form and bake (in the preheated oven) on medium heat (175 C), for 30 minutes. Check with a straw/toothpick if the dough is baked inside, if the dough sticks to the straw bake for a few minutes longer.

Allow to cool, remove it from the form, level it cutting off the top then cut horizontally into two equal parts.

4. The cream

While the cake bakes in the oven we prepare the cream. (put aside 2-3 tablespoons of the cream for decorating the cakes).

200 ml vegetable whipping cream (I used Soyatoo)

150 g Soft silken tofu (I used Taifun)

2 tablespoons sugar (or to taste, the vegetable cream that I used it was quite sweet)

100 g pure chocolate, good quality

Whip the cream with a mixer / food processor until stiff.

Drain the tofu well and blend it until smooth.

Add the tofu and sugar by the whipped cream. Mix until everything is incorporated.

Melt the chocolate over a steam bath (bain-marie), let it cool slightly then add it little by little to the cream-tofu mix while processing.

Refrigerate for half an hour.

Assemble the cakes:

I've used a plastic cutting board with a baking paper on top of it. You can also use a tray.

Place a leaf on the cutting board (tray) and pour half of the rum syrup on it, little by little and wait until it is absorbed completely.

Spread the chocolate cream evenly over the leaf.



Add the second leaf on top and pour the rest of the rum syrup

just like for the first one.



Cover with plastic wrap and refrigerate for at least 2-3 hours (I've prepared it the day before and refrigerated overnight).

Remove it from the fridge and cut it, with a sharp knife, in 12 pieces, each one with a size of 5 cm 5 cm (remove the hard edges if needed, I've removed about 1 cm each side).



5. The glaze

250 g sugar

75 ml water

2 tablespoons caramel syrup (see above)

2 teaspoons cocoa powder

50 g pure chocolate

1 teaspoon vanilla extract

Put the water, sugar and caramel syrup in a saucepan, over medium heat, stir continuously and boil for 2-3 minutes. Take off the heat, let it slightly cool, it must be still hot, and

add the cocoa powder, chocolate and vanilla. Mix well until smooth then pour it with a spoon over each cake.

You have to work quickly with the glaze. To obtain a nice glaze on cake, with no signs on it you must pour it at once, the icing fluid will flow over the edges.

If the glazing forms crystals or hardens and becomes difficult to pour then heat it again a little bit.

Refrigerate for half an hour then you can decorate them with the rest of the cream.

