

Lemon-pineapple cake



Lemon-pineapple cake

Spring form (20-22 cm)

For the base:

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

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

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

$\frac{1}{2}$ cup vegetable milk or water

2 teaspoons baking powder

the zest of 2 lemons

1 teaspoon lemon essence

Mix the oil, vegetable milk/water and sugar and whisk until the sugar dissolves. Add the rest of the ingredients and mix everything thoroughly. The composition should have the consistency of cream otherwise add a little bit more water / flour as necessary.

Grease the spring form with a little bit of oil.

Pour it into the baking spring form and bake it, in the preheated oven, for approx. 30-40 minutes. Check with a straw if it's baked inside.

Allow it to cool (it can be prepared the day before).

For the cream:

2 packs silken tofu (600 g)
3-4 tablespoons raw sugar, to taste
1 teaspoon lemon essence
1 tablespoon lemon juice
5-6 tablespoons pineapple, finely chopped

Drain the tofu well.

Blend (with a blender) the tofu, sugar, lemon juice, lemon essence until a smooth paste is obtained and the sugar is melted. Add the pineapple and mix.

For the jelly:

juice of 2-3 oranges
juice of 2 lemons
raw sugar, to taste
2 teaspoons agar – agar

Strain the orange and lemon juice. Cook it together with the sugar, stirring occasionally. When it starts boiling add the agar (dissolved in a little bit of orange juice, otherwise it will form lumps). Cook it for 2 minutes, stirring. Allow to cool, check and stir regularly because it hardens relatively quickly.

Whipped cream for garnish – add 1/2 teaspoon of lemon essence (see recipe [here](#))

Assembling the cake :

Remove the base from the spring form and wash the form (to prevent sticking later).

Replace the base cake in the spring form, add the tofu cream and spread evenly .

Garnish as desired with lemon slices .

Pour carefully the jelly on top and refrigerate it.

Before serving remove the cake from the spring form (use a knife to release the cake from the side of the form), place the cake on a platter and garnish with coconut cream .



Lemon-pineapple cake

Coconut – Lemon cake



Coconut – lemon cake

Spring form 20 cm (8 -10 servings)

2 cans coconut milk

Leave the coconut milk cans in refrigerator overnight. Before

use separate the solid part from the liquid part. The solid one will be used to prepare the cream, the other one for the leaf.

For the leaf:

300 g flour
150 g raw sugar
125 ml sunflower oil
375 ml liquid from the coconut milk cans (if needed add vegetable milk or water)
zest from 1 untreated lemon
3 tablespoons coconut flakes (fresh or dry)
2 tsp. vanilla essence
1 tsp. vinegar
15 g baking powder
a pinch of salt

Mix all the ingredients until the sugar has melted. Grease the spring form with a little bit of oil. Pour the mix into the form and bake (in the preheated oven) on medium heat, for 30-40 minutes. Check with a straw if the dough is baked inside, if the dough sticks to the straw bake for a few minutes longer. Allow to cool, remove from the spring form and cut horizontally into 3 equal parts.

For the cream:

2 packs silken tofu (600 g)
the solid part of coconut milk
 $\frac{1}{2}$ cup raw sugar
zest of one untreated lemon
juice of 1-2 lemons (to taste)
2 tablespoons amaretto or 2 teaspoons vanilla extract
3-4 tablespoons coconut flakes (fresh or dry)
1-2 tablespoons coconut butter (oil), melted (only if needed)

Blend all the ingredients until smooth and the sugar has dissolved. Refrigerate for at least an hour. If the cream is

too soft add the melted coconut butter (oil) (for my cream it was not necessary).

Assembling the cake:

Place a leaf on a plate and add 1/3 of the cream on top. Spread evenly. Add another leaf on top and repeat the process 3 times.

Add the remaining cream on the last leaf and spread evenly, including the sides.

Garnish as desired.

Before serving refrigerate for at least an hour.



Coconut – lemon
cake

Plum cake



Plum cake

For a (spring) form with a diameter of 26 cm.

4-5 plums, sliced

1 cup flour

1/2 cup water

1/2 cup raw sugar

3 tablespoons oil

1-2 teaspoons vanilla extract

1 teaspoon baking powder

1 teaspoon vinegar

1/4 teaspoon turmeric, for color (optional)

pinch of salt

Mix the water with sugar, oil, salt and vanilla extract until the sugar has dissolved. Add the flour, little by little, stirring to avoid lumps forming. Finally add the turmeric, vinegar, baking powder and mix well.

Grease the (spring) form with oil and coat with flour.

Pour the mixture into the form and place the plum slices on top.



Plum cake

Bake in pre-heated oven, at medium heat (175C) for approx. 30 minutes.

Pear cake



Pear cake

For a (spring) form with a diameter of 26 cm.

2-3 pears, cut into small pieces

2 cups flour

1 cup water

1/2 cup raw sugar

4 tablespoons oil

1-2 teaspoons vanilla extract

1 1/2 teaspoon baking powder
2 teaspoons vinegar
1/4 teaspoon turmeric, for color (optional)
pinch of salt

Mix the water with sugar, oil, salt and vanilla extract until the sugar has dissolved. Add the flour, little by little, stirring to avoid lumps forming. Finally add the turmeric, vinegar, baking powder and mix well. Add the pears and mix.

Grease the (spring) form with oil and coat with flour.

Pour the mixture into the form and bake in pre-heated oven, at medium heat (175C) for approx. 30 minutes..

Chocolate cake



Chocolate cake

For 10-12 servings:

26 cm spring form

400 g vegan marzipan / fondant, different colors, for icing and ornaments

For 1 leaf (prepare 2) :

300 g flour
3 tablespoons cocoa
150 g raw sugar
125 ml sunflower oil
375 ml soy milk
2 tsps. baking powder
a pinch of salt

Mix all the ingredients until the sugar has dissolved. Grease the spring form with a little bit of oil. Pour the mix into the form and bake (in the preheated oven) on medium heat, for 30-40 minutes. Check with a straw if the dough is baked inside, if the dough sticks to the straw bake for a few minutes longer. Allow to cool than remove from the spring form.

Chocolate cream:

1 pack silken tofu (350 g)
5-6 tablespoons raw sugar
1 tablet vegan dark chocolate, at least 70% cocoa
100 g raisins
75 ml amaretto

Soak the raisins in amaretto for at least an hour (or overnight).

Blend/process the tofu, sugar and amaretto until smooth.

Melt the chocolate in bain-marie (steam bath). Mix with the tofu.

Add the raisins and mix. Allow to cool in the refrigerator for at least 15 minutes.

Assembling the cake:

Lay a leaf on a plate, add the chocolate cream (keep 2-3

tablespoons apart, without raisins) and spread evenly. Put the other leaf on top and add the remaining cream. Spread over the cake, including the sides, so the marzipan / fondant will stick to the cake.



Chocolate cake

Knead the marzipan / fondant until it is elastic, lightly dust the work surface with powdered sugar (to prevent sticking) and roll it with a rolling pin. Cover the cake, smooth and remove the excess. Decorate with marzipan/fondant ornaments / figurines.



Chocolate cake



Fondant ornament

Vanilla ice cream



Vanilla ice cream

For 4 servings:

2 cups soy milk

250 ml soy cream

1/2 cup raw sugar

2 teaspoons vanilla extract (or 1 sachet vanilla sugar – 9g)

3 teaspoons locust bean gum powder

Put all ingredients in blender or food processor and blend until smooth and the sugar has dissolved.

Put the composition in the ice cream maker or pour it into a

container with a lid and place it in the freezer. After about an hour remove from the freezer and mix well, with a spoon (to prevent crystals formation). Repeat the process 2-3 times.

It can be served plain or with various toppings (for this one I used sour cherries in syrup).



Vanilla ice cream

Peach cake



Peach cake

26 cm (11 inch) tart pan fluted with removable bottom (Quiche Pan)

For the base:

1 1/2 cup flour
1/2 cup oil
1/2 cup raw sugar
2-3 tablespoons vegetable milk/water
1 teaspoon vanilla essence
a pinch of salt

Mix all ingredients well. Roll the dough in the shape of the
bake form.



Bake in the pre-heated oven on medium heat (175 C) for 15-20
minutes. Allow to cool.

Cream:

1 pack silken tofu (350 g / 12.3 oz)
3-4 tablespoons raw sugar
2 tsp. vanilla essence

Place all ingredients in a blender and blend until smooth.
Pour on the base en spread evenly.

For the topping:

4-5 peaches, sliced
100 ml lemonade
1 tsp. agar – agar

Place the peaches evenly over the cream so that the entire
surface is covered.



Peach cake

In a saucepan, bring the lemonade to boil and add the agar (dissolved in a tbsp. lemonade/water, otherwise it will form lumps). Continue to cook for 2 minutes, still stirring. Allow to cool a little bit, checking and stirring regularly because it hardens relatively quickly.

Pour over peaches making sure that all the empty spaces will be covered.



Peach cake

Cocoa ice cream



2 cups soymilk
250 ml soy creamer
1/2 cup raw sugar
3 tablespoons cocoa powder
2 teaspoons vanilla extract
2 tablespoons arrowroot powder

Dissolve the arrowroot powder in 1/2 cup of soymilk. Set aside.

In a saucepan mix the remaining soymilk, soy creamer and sugar, stir frequently on low heat and bring to boil. Remove from heat and add the arrowroot mixture, cocoa powder and vanilla extract.

Pour into a container with a lid and leave to cool in the refrigerator for 1-2 hours.

Freeze according to your ice cream maker's instructions or, if you don't have an ice cream maker, place in the freezer. After about an hour remove from the freezer and mix well, with a spoon (to prevent crystals formation). Repeat the process 2-3 times.

Cantaloupe melon sorbet



Cantaloupe melon
sorbet

1/2 kg cantaloupe melon, cut in pieces
1/2 cup water
1/3 cup sugar

Put all ingredients in blender or food processor and blend until smooth and the sugar has dissolved.

Put the composition in the ice cream maker or pour it into a container with a lid and place it in the freezer. After about an hour remove from the freezer and mix well, with a spoon (to prevent crystals formation). Repeat the process 2-3 times.

Banana & redcurrant ice cream



Banana & redcurrant
ice cream

For 2-3 servings:

2 large banana / 3 small, frozen

1 cup redcurrants

1-2 tablespoons raw sugar, to taste (optional)

Freeze the bananas peeled.

Put all ingredients in blender/food processor and blend/process until smooth.

Serve immediately.