

Snow-white cake



Snow-white cake

Springform (24-26 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 water

2 $\frac{1}{2}$ teaspoons baking powder

zest of an orange/lemon

2 teaspoons vanilla essence

Mix the oil, 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.

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

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

Replace the base cake in the springform. If the springform

does not close tightly than cover first with a plastic film than add the base cake (to prevent cream leaking).

For the cream and whipped cream:

4 canned coconut milk (4 x 400 ml)

1 cup raw sugar

4 tsp vanilla essence

10 g agar

$\frac{1}{2}$ pineapple, finely diced

$\frac{1}{2}$ mango, finely diced

2 kiwi, finely diced

raisins soaked in rum (optional)

Put 3 of the coconut milk cans in the refrigerator for several hours (or overnight). Separate the solid part from the liquid. Put the liquid in a saucepan along with the other canned coconut milk (which was not refrigerated), $\frac{1}{2}$ cup sugar and 2 teaspoons vanilla essence. When it starts to cook add the agar-agar (dissolved in a little bit coconut milk, otherwise it will form lumps) and continue cooking for 2 minutes. Allow to cool stirring occasionally. When it has slightly cooled add the fruit and mix. Pour the mix on top of the base in the springform.

Allow to cool in the refrigerator.

For the whipped cream mix the solid part of the coconut milk with the remaining sugar and vanilla essence (see the recipe [here](#)).

Before serving decorate with coconut whipped cream.



Snow-white cake



Snow-white cake

Strawberry mousse



1 pack silken tofu
1/4 cup sugar / maple syrup

100 g strawberries (3,5 ounce)
3 tablespoons coconut butter, melted

strawberries for garnish

Wash the strawberries and remove the leaves. Put all the ingredients in a blender/food processor and blend until smooth.

Pour into individual forms. Allow to cool for at least an hour. Before serving garnish with strawberries.

Mucenici



For 4 servings:

For the pasta:

250 g flour

130 ml water

a pinch of salt

200 g ground walnuts

zest of 2 lemons (bio)

1 teaspoon cinnamon

3-5 tablespoons raw sugar (to taste)

Make the pasta a day before (March 8th).

Mix the flour, water and salt and make a dough. The dough should be elastic and should not stick to the hands, if needed add more flour.

Take pieces of dough and make rolls of about 3-4 cm long and 3 mm thick. Join the ends to form a ring. Sprinkle some flour on a paper sheet, put the little rings on it and allow to dry overnight.

In a soup pan bring 1.5 liter water to a boil. Add the pasta and cook on medium heat, stirring occasionally, for about 30 minutes. At the end add the sugar, stir well and cook for another few minutes.

On the plate add cinnamon, walnuts and lemon zest to taste.

Note: **Mucenici** is a Christian feast of the 40 Martyrs of Sabaste, a traditional holiday in Romania and Moldova. On 9 March, every year, it served a typical dessert with the same name Mucenici.

Semolina pudding



Semolina pudding

For 1 serving:

300 ml vegetable milk
3 tablespoons semolina
1-2 tablespoons raw sugar (to taste)
jam

Put the milk into a pan and heat. Sprinkle in the semolina stirring continuously to avoid lumps form. Add the sugar and cook slowly, stirring from time to time, for approx. 5 minutes (or conform indicated on the package).

Garnish with jam and serve warm.

Nice like dessert but also like breakfast.

Strawberry cake



Strawberry cake

Spring form 26 cm (10-12 servings)

For the leaf:

300 g flour
150 g raw sugar

125 ml sunflower oil
375 ml soy milk
2 tsp vanilla essence/amaretto
15 g baking powder
a pinch of salt

Mix all the ingredients until the sugar is 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 about 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 two equal parts.

For the cream:

100 g strawberries
2 packs silken tofu (600 g)
 $\frac{1}{2}$ cup raw sugar
zest of an orange/lemon (optional)
2 tablespoons amaretto/vanilla essence
7 tablespoons coconut butter/oil, melted

Blend the strawberries with the sugar. Mix and blend with the other ingredients until smooth and the sugar is dissolved . Refrigerate for at least an hour.

Assembling the cake:

Place one piece of leaf on a platter. Add the half of the cream and spread evenly. Place the second leaf above and add the rest of the cream on top. Spread evenly, including the sides.

Garnish with strawberries and/or cake's decorations. Refrigerate before serving.



Strawberry cake

Valentine's day cake



Valentine's day cake

For 10-12 servings:

26 cm springform

250 g strawberries, sliced

For the leaf:

300 g flour

3 tablespoons cocoa

150 g raw sugar

125 ml sunflower oil

375 ml soy milk
15 g baking powder
a pinch of salt

Mix all the ingredients until the sugar is melted. Grease the springform 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. Ceck 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 springform and cut horizontally into two equal parts.

Chocolate Cream:

3 ripe avocados
3 tablespoons cocoa
3 tablespoons coconut butter, melted
 $\frac{1}{2}$ cup raw sugar / maple syrup
50 g raisins
3-4 tablespoons amaretto

Soak the raisins in amaretto for at least an hour.

Blend/process the avocados, cocoa, coconut butter, sugar and the amaretto until a very smooth paste is obtained.

Divide the cream into two equal parts. Add the raisins in one part and mix.

Assembling the cake:

Place one piece of leaf on a platter. Add the cream which contains the raisins and spread evenly. Put on top of the cream half of the strawberries. Place the second leaf above and add the rest of the cream. Spread evenly, including the sides.

Garnish with remaining strawberries. Refrigerate before serving.



Valentine's day cake

Raffaello



Raffaello

For 15 to 20 pieces:

- 1 cup raw cashew nuts, soaked for 2-3 hours
- 3-4 large soft dates
- 2 tablespoons maple syrup/raw sugar, to taste
- 2 tsp vanilla essence/amaretto
- 1 tablespoon coconut butter (optional), melted
- 2 tablespoons coconut flakes

juice of half a lemon/orange
zest of a (bio) lemon/orange

Blend all ingredients using a blender/food processor until it becomes a fine paste then form small balls with wet hands. Roll each ball into the coconut flakes.

Refrigerate for at least half an hour before consuming. They will melt in your mouth!

Orange cake



Orange cake

Springform

250 g orange jam

For the base:

1 1/4 cup flour

1/2 cup raw sugar

1/2 cup oil

1/2 cup water or soy milk

1 1/2 teaspoons baking powder

zest of an orange

1 teaspoon amaretto

Mix the oil, 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.

Pour it into the baking springform 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)

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

zest of an orange

2 tablespoons amaretto (optional)

2 teaspoons carob (locust) bean gum (for thickening)

Mix all the ingredients until a smooth paste is obtained and the sugar is melted .

For the jelly:

Orange juice from 6 oranges

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

1 teaspoon amaretto (optional)

5 g of agar – agar

Strain the orange juice and cook it together with the sugar and stirring occasionally. When it starts boiling add the agar (dissolved in a little bit of orange juice, otherwise it will form into lumps. Boil it for 2 minutes still stirring, remove it from the heat and add the amaretto. Allow to cool, checking and stirring regularly because it hardens relatively quickly.

Whipped cream for garnish (see recipe [here](#))

Assembling the cake :

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

Replace the base cake in the springform, add the orange jam on top and spread it evenly. Add the tofu cream and also spread evenly .

Garnish as desired with orange pieces .

Pour the jelly on top and refrigerate it.

Before serving remove the cake from the springform (use a knife on the sides of the form), place the cake on a platter and garnish with coconut cream .



Orange cake

Note: Use only the zest of bio oranges .

Apple pie



Apple pie

For the dough:

3 cups flour
 $\frac{1}{2}$ cup oil
 $\frac{1}{2}$ cup sugar
 $\frac{1}{2}$ cup water
15 g baking powder
salt

For the filling:

1-1 $\frac{1}{2}$ kg apples
 $\frac{1}{2}$ cup raw sugar
2 teaspoons cinnamon

Peel and core apples, grate on a box grater. Add the sugar and the cinnamon and mix it. Drain off apple juice.

Meanwhile prepare the dough mixing all the ingredients, if it is too hard then add a little water.

Divide the dough into two equal parts and roll on to the tray size. Place one sheet of dough in tray, add the apple filling (drained), spread evenly and cover with the remaining dough sheet.

Bake at medium heat for 30-40 minutes, until brown.

Note: The above amounts are for a medium-sized oven tray for a large one you have to double the quantities.

Biscuit walnut raisin roll



Biscuit salami

For a salami of approx. 40 cm length and a thickness of 6-7 cm.

250 g vegan (coconut) biscuits

150 g walnuts

100 g raisins

100 ml coconut milk

50 ml amaretto

3 tablespoons cocoa

2 tablespoons raw sugar

3 tablespoons coconut flakes

plastic film

Soak the raisins in amaretto for at least an hour.

Crush the biscuits in a bowl.

Bake the walnuts 10 minutes in the oven, let cool and than grind finely. Mix with the biscuits.

Put the coconut milk, sugar and the cocoa in a saucepan and cook for 1-2 minutes. Let it cool a little and than

mix with the raisins, amaretto and the coconut flakes.
Pour over the biscuits and mix well.

Pour the mixture onto a plastic film, roll it in a salami shape, close the ends and refrigerate for several hours.

Before serving cut into slices approx. 1.5 -2 cm.

Variation: you can use any vegan biscuits, coconut milk can be replaced by other vegetable milk and you can add small pieces of vegetable Turkish delight.