

Coconut – Lemon cake



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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 $\frac{1}{3}$ 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.



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