

# Fruit cake



For a (spring) form with a diameter of 22 cm.

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  
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 vinegar, baking powder and mix well.

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

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

For the cream:

1 pack silken tofu (350 g)  
5-7 tablespoons icing sugar, to taste  
4 tsp. vanilla essence  
2 teaspoons locust bean gum or 1-2 tablespoons

coconut butter (oil), melted in bain-marie

Place all ingredients in blender and blend until smooth.

Refrigerate for at least an hour.

For the coconut whipped cream:

1 tin coconut milk

2-3 tablespoons raw sugar

1 teaspoon vanilla essence

Let the coconut milk tin in the refrigerator for several hours (or overnight).

Put in a bowl only the white, solid part of coconut milk, add the sugar (2 tablespoons will be enough) and the vanilla essence and blend (with a mixer) until the sugar has dissolved and the composition becomes frothy (do not blend too long otherwise you'll get coconut butter).

Assembling the cake:

Place the leaf on a plate and add the silken tofu cream on top. Spread evenly. Add the whipped coconut cream on top.

Garnish with fruit as desired.

Before serving refrigerate for at least an hour.