

# Lemon-pineapple cake



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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 .



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