

Peach cake



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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 and 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.



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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.



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