

# Strawberry cake



26 cm (11 inch) tart pan fluted with removable bottom (Quiche Pan)

## For the base:

180 g (6.3 oz.) flour  
125 g (4.4 oz.) margarine (see recipe here )  
50 g (1,8 oz.) raw sugar  
a pinch of salt

Mix the margarine with the sugar until the sugar dissolves. Add the flour and mix 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  
1-2 tbsps. melted coconut oil (if you use soft silken tofu)

Place all ingredients in a blender and blend until smooth. Pour on the base and spread evenly.

## For the topping:

400 g (14 oz.) strawberries, sliced

100 ml lemonade (preferably red or add 2-3 teaspoons beet juice )

1 tsp agar – agar

Place the strawberries evenly over the cream so that the entire surface is covered.

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 the strawberries making sure that all the empty spaces will be covered.

Whipped cream to garnish: see the recipe here (for this cake I used soy whipped cream in a tube – Soyatoo).

