

# Strawberry cake



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Spring form 26 cm (10-12 servings)

## For the leaf:

300 g flour  
150 g raw sugar  
125 ml sunflower oil  
375 ml soy milk  
2 tsp vanilla essence/amaretto  
15 g baking powder  
a pinch of salt

Mix all the ingredients until the sugar is dissolved. 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 about 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 two equal parts.

## For the cream:

100 g strawberries  
2 packs silken tofu (600 g )  
 $\frac{1}{2}$  cup raw sugar  
zest of an orange/lemon (optional)

2 tablespoons amaretto/vanilla essence  
7 tablespoons coconut butter/oil, melted

Blend the strawberries with the sugar. Mix and blend with the other ingredients until smooth and the sugar is dissolved. Refrigerate for at least an hour.

### **Assembling the cake:**

Place one piece of leaf on a platter. Add the half of the cream and spread evenly. Place the second leaf above and add the rest of the cream on top. Spread evenly, including the sides.

Garnish with strawberries and/or cake's decorations. Refrigerate before serving.



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