

Raspberry & cranberry cake



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For a cake with a diameter of 26 cm (12 to 14 servings)
springform (26 cm)

Crust:

2 cups walnuts
200 g dates
50 g raisins
50 g dried cranberries

Put all the ingredients in the food processor. Process until ground fine. Mixture should hold together when pressed. Line the springform cake with baking parchment. Place the mixture in the springform and press until you form the crust. Refrigerate.

Cream:

600 g raw cashew nuts
vanilla from 1 stick
5 tablespoons maple syrup
5 tablespoons melted coconut butter
1 cup vegetable milk (preferably almonds or hazelnuts)

Soak the cashew nuts in water for 2-3 hours/overnight. Let it

drain.

Put all the ingredients, except the vegetable milk, in the food processor and process. Add the vegetable milk little by little until a smooth paste is obtained (thick cream texture).

Pour the cream over the crust and spread evenly.

Top layer:

200 g fresh/frozen raspberries and cranberries

100 ml fruit lemonade (preferably red)

5 g of agar – agar

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

In a saucepan, cook the fruit lemonade. When it starts boiling and add the agar (dissolved in a tbsp syrup/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 fruit making sure that all the empty spaces will be covered.

Refrigerate for at least half an hour before serving.

Run a knife around the edge of the cake and remove from the form.



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