

Raw vegan chocolate cake



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For a medium sized cake, 8-10 servings:

Crust:

2 cups walnuts
1/2 cup raisins
1/2 cup of dates
1 tsp vanilla essence

Put all the ingredients in the food processor. Process until ground fine. Mixture should hold together when pressed. Place the mixture on a round cake plateau and press until you form the crust. Refrigerate.

Layer 2:

100 g strawberry jam

Spread evenly over the crust. Refrigerate.

Layer 3: cashew cream

2 cups raw cashew nuts
3 tablespoons melted coconut butter
2-3 tablespoons raw sugar / maple syrup
1-2 tsp vanilla essence

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

Put all the ingredients in the food processor and process until a smooth paste is obtained.

Pour on top of the jam, spread evenly and refrigerate for at least an hour.

The last layer : chocolate cream

2 ripe avocados

2 tablespoons of melted coconut oil

3 tablespoons cocoa

2-3 tablespoons raw sugar / maple syrup

1 tsp vanilla essence

Process all the ingredients in the food processor until you get a very fine paste. Spread evenly over the cake, including the sides. Refrigerate.

Whipped cream for garnish : see recipe [here](#)

Before serving garnish with vegan whipped cream.