

# Valentine's day cake



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## For 10-12 servings:

26 cm springform

250 g strawberries, sliced

## For the leaf:

300 g flour

3 tablespoons cocoa

150 g raw sugar

125 ml sunflower oil

375 ml soy milk

15 g baking powder

a pinch of salt

Mix all the ingredients until the sugar is melted. Grease the springform with a little bit of oil. Pour the mix into the form and bake (in the preheated oven) on medium heat, for 30-40 minutes. Ceck 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 springform and cut horizontally into two equal parts.

## Chocolate Cream:

3 ripe avocados  
3 tablespoons cocoa  
3 tablespoons coconut butter, melted  
 $\frac{1}{2}$  cup raw sugar / maple syrup  
50 g raisins  
3-4 tablespoons amaretto

Soak the raisins in amaretto for at least an hour.

Blend/process the avocados, cocoa, coconut butter, sugar and the amaretto until a very smooth paste is obtained.

Divide the cream into two equal parts. Add the raisins in one part and mix.

### **Assembling the cake:**

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

Garnish with remaining strawberries. Refrigerate before serving.



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