

Cashew Vanilla Cake with Balsamic Strawberries

Prep time:

15 minutes

Cooking time:

12 minutes

Yields:

12 shortcakes

Ingredients:

Liquid Ingredients For the Cake:

¼ cup almond milk

1 tbsp apple cider vinegar

1 cup maple syrup

2 tsp pure vanilla extract

½ tsp pure almond extract

Dry Cake:

1 ½ cups, gluten free flour

½ tsp baking powder

¼ tsp baking soda

¼ tsp salt

“Butter” Mixture:

½ cup cashew butter

½ cup boiling water

Frosting:

12 oz extra firm silken tofu

½ cup coconut butter, softened

1 cup maple syrup

¼ cup lemon juice

2 tsp pure vanilla extract

1 tsp almond extract

½ tsp salt

2 cups shredded unsweetened coconut

For the strawberries:

1 pint fresh strawberries, hulled and sliced in half

¼ cup maple syrup

3 tbsp balsamic vinegar

1 – 2 tsp pure vanilla extract

Directions:

Pre-heat the oven to 350F.

For the Strawberries:

Combine liquid ingredients in a bowl and mix thoroughly. Add in strawberries and toss until they are well coated. Transfer the contents to a baking dish including all the sauce from the bowl. Bake for approximately 30 minutes and let chill.

For the Cake:

Oil an 8×8 square cake pan. Set aside.

In a small bowl combine the plant milk with vinegar and set aside, allowing it to curdle a little while working on next step.

Combine all dry ingredients in a large mixing bowl. Add in all liquid cake ingredients, including the almond vinegar mixture, and mix everything thoroughly to combine.

In a separate bowl combine the cashew butter with the boiled water and stir to thin out and dissolve the cashew butter. Add this to the cake batter and mix everything to combine. Pour the batter into prepared cake pan.

Bake in a preheated oven for approximately 40-45 mins (until the top is nicely golden and a skewer inserted in the center of the cake comes out completely dry). Remove from oven and cool on a cooling rack completely before proceeding to frost.

While the cake is baking, prepare the frosting by combining all the ingredients except for shredded coconut in a power blender until completely smooth. Add in shredded coconut and mix once more (use the vitamix tamper to help you along,

or pause to scrape sides and keep blending until the coconut is incorporated).
Transfer into a glass container and refrigerate until cake is ready to be frosted (or
for at least 1-2 hours to let it firm up). Once ready, frost cake, top with
strawberries and serve!