

# Raw Cherry and White Chocolate Mini Cakes

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Prep. time : 15 minutes

Cook time : 0 minutes

Ready in 15 minutes plus soaking and cooling

Level : Basic

## **Ingredients:**

### **Chocolate Base:**

- Almonds 115g (4oz)
- Dates, pitted 55g (2oz)
- Cocoa powder 10g (4Tsp)

### **Cherry Filling:**

- Cashew nuts 130g (4.6oz) – weight before soaking
- Cherry puree 200g (7oz)
- Coconut oil 100g (3.5oz)
- Agave syrup 70g (2.5oz)

### **White Chocolate Filling:**

- Cashew nuts 140g (5oz) – weight before soaking
- Almond milk 220g (7.7oz)
- Cocoa butter 115g (4oz)
- Agave syrup 70g (2.1oz)
- Vanilla powder to taste

### **Decoration:**

- Fresh cherries

## Directions

1. The night before making your cakes or at least 4 hours before, soak cashew nuts and dates in cold water.
2. To make the base put almonds into a food processor and pulse until they are roughly chopped. Then, add dates that you've previously soaked in cold water and cocoa powder. Pulse for a couple of more times until you get crumbly, but sticky mixture.
3. Wrap the bottom of six 5cm (2") in diameter and 5cm (2") high ring molds with cling film and line them with acetate strip. Transfer about 30g (1oz) of the mixture into each mold and press it into the bottom using a small angled spatula or a back of a spoon. Place everything in the freezer to set.
4. To make cherry filling put soaked and drained cashew nuts, melted neutral tasting coconut oil, cherry puree and agave syrup into a high speed blender. Blend until you get smooth mixture. Put the mixture into a piping bag, and pour it into the prepared molds until you fill them halfway. Shake the molds to distribute the filling evenly and place everything in the freezer to set.
5. To make white chocolate filling place soaked and drained cashew nuts, melted cocoa butter, almond milk, agave syrup and vanilla powder into a blender. Blend until you get smooth mixture. Transfer the mixture into a piping bag, and fill the molds all the way to the top. Shake the mold to distribute the filling evenly and place everything in the freezer to set.
6. Cover remaining white chocolate filling with cling film and store in the fridge until needed.
7. Pipe some more white chocolate filling onto the set cakes and decorate them with fresh cherries.
8. There, your delicious raw cherry and white chocolate mini cakes are done! Enjoy!