

# Vegan Blueberry and Passion Fruit Cake

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Prep. time : 15 minutes

Cook time : 5 minutes

Ready in 20 minutes plus cooling

Level : Basic

## **Ingredients:**

### **Almond Base:**

- Almonds, slivered 115g (4oz)
- Dates, pitted 55g (2oz)
- Coconut oil 10g (1Tbsp)

### **Blueberry Filling:**

- Blueberry puree 100g (3.5oz)
- Coconut milk (full fat) 200g (7oz)
- Agave syrup 50g (1.8oz)
- Corn starch 10g (4Tsp)
- Agar agar powder 3g (1Tsp)

### **Passion Fruit Filling:**

- Passion fruit puree 100g (3.5oz)
- Coconut milk (full fat) 200g (7oz)
- Agave syrup 50g (1.8oz)
- Corn starch 10g (4Tsp)
- Agar agar powder 3g (1Tsp)

## **Topping:**

- Coconut whipping cream 200g (7oz)
- Fresh fruits – blueberries, red currants, strawberries, peaches, kiwi

## **Directions**

1. To make the base put slivered almonds into a food processor and pulse until they are roughly chopped. Then add soaked and drained dates and melted coconut oil and pulse until you get crumbly but sticky mixture.
2. Line 16cm (6”) in diameter cake ring with acetate strip. Transfer the mixture into the mold and press it into the bottom using a back of a spoon. Put everything in the freezer to set.
3. To make blueberry filling put coconut milk, blueberry puree, agave syrup and mixture of corn starch and agar agar powder into a bowl. Stir well with a whisk. Heat up this mixture in the microwave until it boils and allow it to boil for a couple of minutes. Then leave it to cool down a bit.
4. Pour lukewarm blueberry filling onto the base. Then put everything in the fridge to set.
5. To make passion fruit filling put coconut milk, passion fruit puree, agave syrup and mixture of corn starch and agar agar powder into a bowl. Stir well with a whisk. Heat up this mixture in the microwave until it boils and allow it to boil for a couple of minutes. Then leave it to cool down a bit.
6. Pour lukewarm passion fruit filling onto the set blueberry layer. Then put everything in the fridge to set.
7. When the cake is set, top it with whipped coconut cream. Then, decorate it with fresh fruits – red currants, blueberries, strawberries, peaches and kiwi.
8. There, your delicious vegan blueberry and passion fruit cake is done! Enjoy!