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anna

Vegan Strawberry Tiramisu

Ingredients:

Strawberries
1 Cup of coffee
Cocoa

Dough:
200g Flour
100g Brown sugar
2tsp Baking Soda
55g Oil
190g Sparkling water

Cream:
380g Vegan curd
420g Cashew butter
40g Maple Syrup
1tsp Vanilla extract
13g Lemon juice

Instructions:

1.Preheat your Oven (160°C circulating air).
2.Mix all the ingredients of the dough.
3.Cover a flat baking tin with baking paper and fill in the dough.
4.Put the Biscuit into the oven till you can prick in it with a wooden pick without dough sticking onto it.
5.While the Biscuit cools down, you can go on with the cream, which is very easy: You just have to combine all the ingredients and stir till it's a super creamy mass. If you like it more or less sweet, feel free to add more or less Maple Syrup.
6.For the last step, quickly soak the biscuit in the coffee, layer it with strawberries and the cream and sprinkle it with cocoa.