

Tiramisu

First the cake to be baked:

- Preheat oven to 180 degrees.
- Combine in a small bowl:
 - 15 tablespoons of ground flaxseeds
 - 15 tablespoons of water
- Combine in a large bowl:
 - 5 cups white flour
 - 5 cups whole wheat flour
 - 4 tablespoons baking powder
- Heat in a pot on medium fire (stirring frequently, in order not to burn the soymilk):
 - 2.5 cups of soymilk
 - 1 package of margarine to be melted, then add:
 - 5 cups sugar
 - 3 tablespoons vanilla concentrate
 - Flax mixture (explained above)
- Put hot mixture into dry mixture and mix (the dough is quite dry).
- Put into 2 large oiled gastronom pans (we want it thin, therefore 2 pans), and bake for about 20 minutes.
- Now put into a big saucepan , and whisk until thick:
 - 2.25 liters of soy milk (2 packages and 1 cup)
 - 2.5 cups of white sugar
 - 1.5 tablespoons of vanilla concentrate
 - 1.6 cups of cornstarch
 - Whisk until thick, and then cool straight in the refrigerator
- And the last mixture you need to put into the big food processor:
 - 2 kilo of tofutti-like cream cheese
 - 1.25 cups of soy milk

- 2 cups of white sugar
 - 1 cup of cornstarch
 - 4 tablespoons of vanilla concentrate
 - 1 cup of amaretto
 - Mix everything and then put milk mixture we made before into this mixture, and mix.
- Now in order to assemble the cake you need to:
 - Mix in a small bowl:
 - 2 cups of our coffee mixture
 - 4 cups of water
 - Now we need to put the coffee mixture onto the baked cakes. For this we cut with a knife marks into the cake, and put half of the coffee mixture we made onto the cake.
 - On this we put half of the milk mixture, and then we put the second cake on it, again mark it with a knife, and put the other half of the coffee mixture on it, and on this the other half of the milk mixture.
 - And last, put cacao on it, wrap it with plastic, and put it into the refrigerator for 1 – 1.5 days.