

## ***Lemon Tofu (Un-Cheese) Cake:***

- The following amount is for two cakes to be made at once.

Mix in a food processor:

- 6 cups of oat flakes
  - 9 tablespoons of canola oil
  - 9 tablespoons of maltitol
  - 1 cup of water
- Spray with oil two round baking pans and put the oat mixture equally into the two forms, trying to put it three centimeters up.
  - Bake it at 180 degrees for 15 minutes.
  - In the meantime prepare the tofu filling. Mix in a food processor:
    - 3 kilo silken tofu (1 entire box)
    - 3 cups maltitol
    - the grated outer skin of 9 lemons
    - 1.5 cups of lemon juice
  - Process in the food processor, and then add:
    - 1 cup canola oil, and again process in the food processor.
    - 9 tablespoons of corn flour, and again process.
  - Pour it equally into the two cakes, and bake it for 45 minutes at 180 degrees.
  - After the cakes cool down, prepare cream cheese mixture and distribute equally above:
    - 4 cups cream cheese
    - 1/2 cup lemon juice
    - 1 cup powdered sugar
    - Taste and improve if necessary.