

Carrot - Tofu Cake:

The following amount is for 1 cake (1/3 amount) plus 1 baking dish (2/3 amount), so if you are making it only for one cake, use only a third of the quantities.

- Mix the following in a bowl:
 - 12 cups of white flour
 - 4 tablespoons of baking powder
 - 4 teaspoons of cinnamon
- Mix in a food processor until you get creamy consistency:
 - 450 grams of cheese cream
 - 450 grams of sweet cream, whipped
 - 3 kilos of grated carrot (3/4 of a 4 liter box)
 - 3 cups of canola oil
 - 6 cups of brown sugar
 - 4 tablespoons vanilla concentrate
 - 1.5 cups of walnuts
- Put the two mixtures together
- Pour 1/3 in a large round cake pan (spray with oil) and 2/3 in an oiled rectangular pan (for the brunch)
- Bake for 1 hour at 180 degrees.
- In the meantime, make the maple rum sauce which we will put on the cake:
- Mix together in a sauce pan and boil over medium high heat, until the sauce has thickened ,about 10 minutes:
 - 1 cup maple syrup
 - 4 table spoons margarine
 - 1 cort salt
 - 3 tablespoons rum
- Add 1 cup of cut and toasted walnuts and mix.
- Pour it over the cake.