

Tofu Banana Chocolate Cake:

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

First take 3 cups of cashew and soak them.

The Bottom:

Mix in a food processor:

- 4 packages of peti bar. Mix to powder.
 - 2/3 cup of sugar
 - 1.5 cup of melted margarine
 - 5 tablespoons of soy milk

Mix and press into cake pans and bake the bottom for 8 minutes.

The Filling:

- Put in the big food processor:
 - 4 cups of cashews, soaked for at least 2 hours in water (or 3 cups dried cashew)
 - 3 cups of mashed banana
 - 2 kilo of silken tofu (4 large blocks)
 - 4 cups sugar
 - 1/2 cup margarine (about 100 grams)
 - 1/2 cup cornstarch
 - 6 tablespoons lemon juice
 - 3 tablespoons vanilla concentrate
 - 2 teaspoons almond concentrate
 - 2 teaspoons salt
- Mix and put 2/3 of mixture into baking pan.
- The rest (1/3 of the mixture) keep in the food processor and add
 - 4 cups of chocolate chips, melted.
- Mix, and then put in the baking pans and mix, so that the mixtures will be mixed.