KIKKOMAN

Vegan carrot cake with cashew cream

Total time **60 mins** **20 mins** preparation time **40 mins** cooking time

Nutritional facts (per portion):
3,171 kJ / 758 kcal

Fat: **38 g** Protein: **14 g**
Carbohydrates: **98 g**

INGREDIENTS

2 portion(s)

Cake:

1 tbsp	ground flaxseed
3 tbsp	water
80 g	spelt flour
40 g	sugar (vegan)
0.5 tsp	baking powder
0.25 tsp	bicarbonate of soda
0.5 tsp	cinnamon
0.25 tsp	ginger
1 pinch	nutmeg
100 g	finely grated carrot
0.5 tbsp	Kikkoman Naturally Brewed Soy Sauce
30 ml	rapeseed oil
20 ml	almond milk
20 g	raisins

Cashew cream:

60 g	cashews soaked in cold water for 6 hours
40 ml	almond milk
1.5 tbsp	maple syrup
1 tsp	lemon juice

Soy pumpkin spice syrup:

40 ml	water
30 g	vegan sugar
40 g	pumpkin purée
0.5 tbsp	Kikkoman Naturally Brewed Soy Sauce
1 tsp	vanilla sugar
0.25 tsp	cinnamon
1 pinch	ginger
1 pinch	nutmeg
2	cloves

PREPARATION

Step 1

Ingredients:

1 tbsp ground flaxseed - **3 tbsp** water - **80 g** spelt flour - **40 g** sugar (vegan) - **0.5 tsp** baking powder - **0.25 tsp** bicarbonate of soda - **0.5 tsp** cinnamon - **0.25 tsp** ginger - **1 pinch** nutmeg - **100 g** finely grated carrot - **0.5 tbsp** Kikkoman Naturally Brewed Soy Sauce - **30 ml** rapeseed oil - **20 ml** almond milk - **20 g** raisins

Combine the flaxseed with the water, mix and leave to stand for 10 minutes to thicken. In one bowl, mix the flour, sugar, baking powder, bicarbonate of soda, cinnamon, ginger and nutmeg. In another bowl, mix the carrot, Kikkoman Soy Sauce, oil, almond milk and the soaked flaxseed mixture. Combine the contents of both bowls, add the raisins and mix well. Pour into a baking tin lined with baking parchment and bake at 180 °C (top and bottom heat) for 30 minutes. Leave to cool completely.

Step 2

Ingredients:

60 g cashews soaked in cold water for 6 hours - **40 ml** almond milk - **1.5 tbsp** maple syrup - **1 tsp** lemon juice

Drain the cashews and place them in a food processor. Add the almond milk, maple syrup and lemon juice. Blend in pulse mode, scraping down the sides halfway through, until smooth and fluffy. Chill in the fridge.

Step 3

Ingredients:

40 ml water - **30 g** vegan sugar - **40 g** pumpkin

1	small star anise

Additionally:

0.5 tsp	unsweetened cocoa powder
20 g	pecans

purée - **0.5 tbsp** Kikkoman Naturally Brewed Soy Sauce - **1 tsp** vanilla sugar - **0.25 tsp** cinnamon - **1 pinch** ginger - **1 pinch** nutmeg - **2** cloves - **1** small star anise

In a small saucepan, combine the water, sugar, pumpkin purée, Kikkoman Soy Sauce, vanilla sugar, cinnamon, ginger, nutmeg, cloves and star anise. Simmer over a low heat for about 10 minutes, stirring occasionally, until the syrup thickens. Strain and leave to cool.

Step 4

Ingredients:

0.5 tsp unsweetened cocoa powder - **20 g** pecans

Spread the cashew cream over the cooled cake, dust with the cocoa powder, drizzle with the pumpkin spice syrup and sprinkle with the pecans.