

German Carob Cake

Prep. Time: 10 minutes

Bake Time: 40 minutes

One 9" cake, 12 Servings

1 c. White Flour
1/2 c. whole wheat pastry flour
1 t. baking soda, non aluminum
1/4 c. roasted carob powder
OR cocoa
2 t. flaxmeal
1/2 t. salt

PREHEAT oven to 350°.
SIFT together dry ingredients.

2 T. mild olive oil
1 c. sweet soymilk
1/2 c. Maple syrup
1/2 c. soft dates, pressed down
1 t. vanilla
1 T. lemon juice
1/4 t. almond flavoring

COMBINE wet ingredients in blender.
BLEND until dates are smooth.
ADD to dry ingredients just until combined.
POUR into Pam-sprayed 9" cake pan.
BAKE at 350° for 35-40 minutes or until toothpick in center of cake comes out clean.

Topping

1/2 c. unsweetened coconut
1/2 c. pecans, chopped

1/2 c. maple syrup
1/3 c. water
1 T. (packed) cornstarch*
1/4 t. salt

TOAST coconut for 8-10 minutes and pecans for 10-12 minutes at 350°.

DISSOLVE cornstarch in water.
COMBINE with syrup and salt. Bring to a **BOIL** and stir until bubbly and thickened.
COOL from hot to warm, add nuts and coconut.
SPREAD evenly over cooled cake.