Mocha Tofu Cakes

Tofu makes an excellent alternative to butter and eggs in cake and helps to keep cakes moist and soft. This recipe combines tofu with cocoa powder and coffee to create a delicious cake perfect for serving mid-afternoon with a cuppa.

Ingredients:

350g silken tofu, undrained
450g brown sugar
100g wholemeal flour
5 tbsp. unsweetened cocoa powder
5 tbsp. instant coffee
2 tbsp. safflower oil
1 pinch of salt
1 tsp. vanilla extract

Directions:

1. Preheat oven to 160C.

2. In a bowl, using an electric blender, whisk the tofu until smooth and creamy. Add the sugar, cocoa powder, coffee, oil, salt and vanilla. Blend until smooth, then fold in the flour.

3. Pour into a greased 23x23cm cake tin. Bake for 25-30 minutes, then leave to cool in the tin before removing and cutting into squares.

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