Vegen Cashew Pudding Besboosa

Cook Time: 0 min prep Time: 0 min total Time: 0 min servings: 0
Ingredients:

Orange Cashew Pudding

- 1/3 cup raw cashews, soaked for 3 hours
- 2/3 cup coconut milk (full-fat, canned)
- 1/2 cup cane sugar
- 1 1/2 tablespoons cornstarch
- 2 teaspoons orange zest
- 1 teaspoon orange blossom water

Cake Batter

- 1 cup semolina, mixed course and fine
- 1/2 cup almond flour
- 1/2 cup desiccated coconut
- 2/3 cup cane sugar
- 1/2 tablespoon baking powder
- 1/2 teaspoon salt
- 3/4 cup oat milk, at room temperature
- 1/4 cup buttery or refined coconut oil, melted and warm
- 1/2 tablespoon orange blossom water

- 3 tablespoons aquafaba (see note above)
- 1/2 teaspoon cream of tartar
- 1/3 cup sliced almonds

Syrup

- 1/4 cup agave syrup
- 1/4 cup water
- 1/2 teaspoon orange zest (optional)
- 1/2 teaspoon orange blossom water

Instructions:

1. First make the pudding:drain the soaked cashews and place in the blender with 1/2 a cup of the coconut milk, and sugar. Blend until smooth. Transfer to a small saucepan, add the orange zest, and warm up over medium heat, stirring occasionally. In the meantime, mix the remaining coconut milk with the cornstarch until smooth. Once the cashew mixture starts to bubble, quickly add the cornstarch slurry and whisk constantly until the cream is thick like pudding. Remove from the heat and mix in the orange blossom water. Set aside while you make the cake. It will thicken as it cools.
2. Pre-heat the oven to 375F or 190C. Line your chosen baking pan with parchment paper, grease the sides well. And place on a baking sheet.
3. In a medium bowl, mix the semolina, almond flour, desiccated coconut, sugar, baking powder and salt. Set aside.
4. In a small measuring cup mix the milk with the oil and orange blossom water. Make are the milk is at room temperature and the oil is warm, otherwise the oil will turn solid. Set aside.
5. In a small bowl and using a hand held electric mixer, whisk the aquafaba with the cream of tartar until stiff peaks, about 1 minute. Set aside.
6. Add the milk mixture to the dry ingredients and just mix to incorporate. Next add a few tablespoons of the whipped aquafaba to lighten up the batter, then add the rest of the whipped aquafaba and gently

fold in.

7. Transfer about 60% of the batter (about 1 1/2 cups) to the prepared pan, spreading it to the sides. Bake for approximately 15 mind until the base is just set. Top with the cashew pudding as evenly as you can, leaving a 1cm space without pudding on the sides. Carefully pour over the rest of the batter to cover the pudding. Sprinkle the sliced almonds all over or on the edges.

8. Place the pan on the baking sheet, and bake for about 20 minutes until the cake looks set, with just a few cracks, and the edges are golden brown.

9. While the cake is baking make the syrupby warming up the agave, water, orange zest if using in a small saucepan. Let it simmer for a few minutes and then strain to remove the zest. Add in the orange blossom water.

10. As soon as the cake comes out of the oven, pour the syrup evenly over the top.

11. Let cool completely before taking out of the pan. Serve at room temperature or warmed up.