

English translation:

You will need the following ingredients, for the cake:

- 380 grams (3 cups) dates (pitless)
- 250 grams (1,5 cup) rice flour
- 210 grams (1,5 cup) buckwheat flour
- 7 grams baking powder (2 teaspoons)
- 600 ml (2,5 cups) non-dairy milk (i've used oatmilk)
- 30 grams cacao powder
- 30 grams coconut milk (from a can that has been in the fridge for 2 hours, don't shake it when you open it; scoop the top part that is thicker out of it for this recipe), when you don't have this, replace it with peanut- or almond butter
- 165 grams peanutbutter or almondbutter
- 1/2 teaspoon salt

for the layer:

- 180 ml (3/4 cup) non-dairy milk
- 380 gram (3 cups) dates (pitless)
- 40 grams cacao powder



Directions:

1. Preheat the oven at 190 degrees Celcius or 375 Fahrenheit. Put the dates, 1 cup milk, coconutmilk and peanutbutter in the food processor and mix this really well. Mix the dry ingrediënts in a seperate bowl. Mix the ingrediënts from the foodprocessor in with the dry ingredients, pour the rest of the milk gradually in the mixture while mixing. I used a fork, it takes some work, you can just use a mixer.
2. When you have the batter, place this in a spring form that has a baking sheet placed in it first. Place this in the preheated oven for 1 hour, after turning the oven off, leave the cake in there for another 20 minutes.
3. While the cake is in te oven, make the layer: place the dates in the food processor and mix this. Pour the milk in there and mix it again. Eventually you can add the cacao powder and mix it again. Place this in the fridge until the cake is done baking.
4. When the cake is done baking, cut it into 2 pieces, spread a little more than half of the mixture for the layer on the bottom part of the cake. Place the top part carefully on the bottom part and spread the leftover mixture on top. Put whatever decorations you want on top of the cake. I've used dark chocolate, this is not sugarfree! You can use shredded coconut to keep it sugar free or some cacao nibs.

