

Mini Almond Poundcakes - (Post Punk Kitchen)

7 oz almond paste

6 oz silken tofu (vacuum packed - like mori nu) → 170g

1 cup sugar 1 cup almond milk

1 tsp vanilla

1/2 cup coconut oil, melted

2 cups flour

1 1/2 teaspoons baking powder

1/2 tsp salt

Preheat oven to 350 F. Lightly grease an 8 loaf mini-loaf pan.
Break almond paste into smaller pieces and drop in blender.
Add tofu, almond milk + sugar, blend until smooth, scraping sides with spatula to make sure you get everything.
Stream in melted coconut oil.

Transfer mixture into large mixing bowl. Sift in flour, baking powder, and salt, and whisk until smooth.

An electric hand mixer will work best since batter is thick, but a strong metal whisk will get the job done too.

Fill mini loaf compartments ^{3/4} full (about 1/2 cup of batter).
Bake for 30 minutes, then lower to 325 for 10 min until lightly browned and firm to touch.

Remove from oven and let cool for a few minutes, then transfer to a cooling rack to cool completely.

muffin tin → 23 to 25 minutes, 1/4 cup batter
↳ 28?