



Lee Miller's Tomato Soup Cake with Buddha Hand Icing

A surreal cake created by the Queen of surrealist photography and Woman of Resistance, Lee Miller. After the trauma of being one of the first outsiders to witness concentration camp brutality, Lee quit creating art and lived a quiet life in the English countryside entertaining the likes of Picasso, Ernst, and other renowned artists of the day. Her creative outlet became cooking and she created recipes for *Vogue*.

Artist and Chef Vicki Chelf altered the original recipe to make it vegan and gluten-free. With the frosting it is surprisingly delicious, and quite pretty. It can be nicely garnished with diced persimmon or thin shreds of orange peel.

Serves: 16

1 can Campbell's Tomato Soup (low sodium)
1/3 cup coconut oil, melted
1/4 cup maple syrup (room temperature)
1 tablespoons chia seeds
2 1/2 Tablespoons water

3/4 cup garbanzo flour
3/4 cup sorghum flour
1/2 cup coconut sugar
1/2 teaspoon salt
1 teaspoon baking soda
1 1/2 teaspoons baking powder
1 teaspoon cinnamon
1/2 teaspoon cloves
1 cup raisins

1. Preheat oven to 350 degrees F and oil and flour an 8-inch square baking dish.
2. In a mixing bowl, whisk together the tomato soup, coconut oil, maple syrup, chia seeds and water. Let set while you combine the other ingredients.
3. In a mixing bowl, sift together the two flours, salt, baking soda, baking powder, cinnamon and cloves. Add the raisins and mix well.
4. Add the tomato soup mixture to the flour mixture and stir to combine the ingredients and make a thick batter. Don't over-mix.
5. Spread the batter using a spatula into the prepared cake pan and bake at 350 degrees F, or until a toothpick inserted in the center of the cake comes out clean. Cool on a rack. Spread with frosting, just before serving.



Buddhas Hand Frosting

Buddhas Hand fruit is in the citrus family and gives a delicious lemony tang to this dessert. If it is not available just use the zest of 1/2 lemon.

Yield: frosting for an 8 X 8-inch cake

1/2 cup cashews

1 cup soy or other milk

1/4 cup thinly sliced Buddha's hand fruit or zest of 1/2 lemon

1/4 cup maple syrup

1/4 cup coconut oil

2 tablespoons cassava flour

1 teaspoon vanilla

Pinch of turmeric or a bit of saffron for color, optional

1. Blend all the ingredients together in a blender until it is very smooth and creamy. Take the time for it to be well blended or it will be gritty.
2. Place the blended ingredients in a saucepan. Whisk constantly until the sauce comes to a low simmer.
3. Place in the refrigerator and chill. Whisk again before spreading on the cooled cake. Decorate with fruit or flours.