



Fresh Lemon Cake

Ingredients:

- 1²/₃ cups pastry flour (part whole wheat)
- 1¹/₂ teaspoons baking powder
- 1/2 teaspoon salt
- 3/4 cup sugar

- 3/4 cup soy milk
- 1 teaspoon lemon zest
- 1/2 teaspoon lemon extract
- 1/4 cup fresh lemon juice
- 1/3 cup canola oil

Preheat oven to 180°C or 350°F. Mix dry and wet ingredients separately. Add wet ingredients to dry ingredients, add more or less milk (if necessary) to make a good batter. Transfer to a baking tin and bake for 20-30 minutes, or until a toothpick inserted into the center of cake comes out dry.

Leave to cool completely. May be served dusted with powdered sugar and decorated with thin lemon slices.

Alternatively, cut the cake in half and spread the middle with a jam of your choice (blueberry jam or orange marmalade would work well). Frost with vegan whipped cream or marzipan. Decorate with fruit of your choice (blueberries, kiwi slices, mandarin segments, physalis). Chill and serve.

These ingredients make a round 20 cm/8 inch cake that can serve 8 people. For a bigger cake, double ingredients.

1 cup = 250 ml

