



Vegan Lemon Drizzle Cake

about 8 - 10 slices



up to 20 Min.



Ingredients:

For the Sponge:

225 ml Soy Milk
30 ml Lemon Juice (2 tbsp, juice of 1 lemon)
180 g Self-Raising Flour
75 g Ground Almonds
5 g Dr. Oetker Baking Powder (1 tsp)
225 g Caster Sugar
2 Lemon Zest
125 ml Vegetable Oil
5 ml Dr. Oetker Sicilian Lemon Extract (1 tsp)

For the Drizzle:

2 Lemon Juice
100 g Caster Sugar

For the Decoration:

60 g Icing Sugar
15 ml Water (1 tbsp)

1 For the Cake:

Preheat the oven to 180°C/160°C/Gas Mark 4. Grease and Line a 900g loaf tin. Mix together the soy milk and lemon juice until it begins to curdle and thicken, leave to one side.

- 2 In a large bowl mix together the flour, ground almonds, Baking Powder and caster sugar until well combined.
- 3 Add the lemon zest, oil, Lemon Extract and soya milk mixture, stir until the mixture is just combined.
- 4 Pour the mixture into the prepared loaf tin and smooth the top. Bake in the oven for 60-80 minutes, until golden brown and a skewer inserted into the centre of the cake comes out clean.
- 5 Whilst the cake is baking, make the drizzle mix together the sugar and lemon juice and set aside. Once the cake is baked, skewer the top of the cake and pour over the drizzle and leave to soak in and cool.



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6 To Decorate:

Once the cake is cooled mix together 60g icing sugar and 1tbsp of water of lemon juice to create a pourable glaze icing. Drizzle over the top of the cake and sprinkle with some lemon zest!

Tip from the Test Kitchen

- You can make this cake in an 8" round tin, just reduce the baking time to 30-40 minutes.
- Why not replace the lemons with orange to create an orange drizzle loaf?

