

Vegan Lemon Cake

Serves 12

Hands-on Time 20 minutes

Baking Time 40 minutes

Ingredients

- 90ml olive oil (plus extra for greasing)
- 2 lemons
- 190ml non-dairy milk
- 110g caster sugar
- 200g plain flour
- 30g cornflour
- 1/2 tsp bicarbonate of soda
- 1 1/4 tsp baking powder
- 1/4 tsp fine salt
- 50g vegan salted butter (softened)
- 100g icing sugar
- 150g vegan lemon curd

Equipment

- 2lb loaf tin
- Baking parchment
- Micro-grater
- Plate
- Juicer
- Bowl
- Electric whisk
- Mixing bowl
- Spatula
- Sieve

Method

1. Make the Cake Batter

- Preheat the oven to 180°C/160°C (fan)/350°F/Gas Mark 4. Grease and line the loaf tin with parchment.
- Grate the zest of the lemons onto a plate and squeeze the juice into a bowl, you need 50ml.
- Add the olive oil and non-dairy milk to the lemon juice and whisk for a minute.
- Add the flour, cornflour, bicarb, baking powder, and salt to a mixing bowl along with half of the lemon zest. Combine using a spatula.
- Pour the wet ingredients into the dry whilst gently stirring. Fold until combined but do not over mix.

2. Bake the Cake

- Pour the batter into the prepared tin.
- Bake on the middle shelf for 40 minutes until golden. Let the cake cool completely in the tin.

3. Make the Lemon Curd Buttercream

- Whisk the vegan butter in a clean bowl for a couple of minutes until lightly whipped.
- Sieve the icing sugar over the beaten butter and whisk for several minutes until light and fluffy.
- Add the vegan lemon curd and whisk again for a couple of minutes.
- Spread the butter cream over the cake and sprinkle over the remaining lemon zest. For a firmer icing, pop the cake into the fridge before serving. Enjoy!