

Some simply lovely cake recipes!



#6 Vegan lemon cake

Ingredients for the sponge:

250g (8oz) vegan margarine
200g (7oz) sugar
2tsp vanilla sugar
30g (1oz) soya flour
½ tsp xanthan gum
200ml (7fl oz) warm water including juice of 2 lemons
Finely grated zest of 2 lemons
150g (7oz) plain flour
100g (3.5oz) corn flour
15g (½oz) baking powder
50g (2oz) ground almonds

Ingredients for the icing:

150g (5oz) icing sugar
3 tbsp lemon juice
2 tsp lemon zest

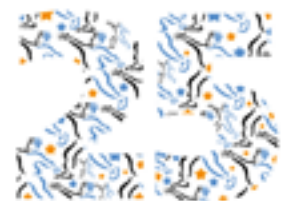
Method:

1. Preheat oven to 180C/350F/Gas Mark 4.
2. Line a 30cm cake loaf tin and lightly grease.
3. Place vegan margarine, sugar and vanilla sugar, soya flour, lemon zest and xanthan gum into a mixing bowl. Stir gently to combine.
4. Top up the lemon juice with warm water to 200ml in total. Let liquid drizzle into mixture, beating until creamy.
5. Sift flour, corn flour and baking powder and fold under mixture with a spatula.
6. Fill a loaf tin with the cake mixture and bake for 65–70 minutes.
7. Mix the icing sugar with zest and lemon juice. Spread over cake.

(The Passionate Way of Vegan Baking ebook by Günter Eberwein)

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