

# The Ultimate VEGAN Lemon Cake

# The Ultimate VEGAN Lemon Cake

## INGREDIENTS

### CAKE

- 400g caster sugar
- 350ml soya milk
- 120ml vegetable oil
- 1tsp vanilla extract
- 400g self raising flour
- 1.5 tsp baking powder
- 1 tbsp apple cider vinegar
- 2 lemons, juice and zest

### VEGAN BUTTER ICING

- 250g vegan butter block (like stork)
- 500g icing sugar
- 1 lemon, juice and zest
- 2 tsp soya milk

### OPTIONAL DECORATIONS:

- 100g vegan lemon spread
- 20g Vegan dark chocolate

### METHOD

1. Grease and line 2 x 8inch round springform cake tins and preheat the oven to 180 degrees fan.
2. Put the flour, sugar and baking powder into a large bowl and mix thoroughly with a spoon.
3. Add the soya milk, apple cider vinegar, vegetable oil, vanilla extract, lemon juice and lemon zest
4. Whisk (I used an electric hand whisk) very briefly, you don't want to overmix, it's just so they are combined

and small lumps remaining are fine.

5. Divide the mixture between the two lined cake tins
6. Bake both cakes on the middle shelf for 30 minutes or until a skewer comes out clean.
7. Remove from oven, leave in the tin for 10 minutes then transfer to a wire rack to cool completely.
8. To make the buttercream, beat the vegan butter until soft, then add the icing sugar, lemon juice, zest and soya milk and beat again until soft and creamy.

### **To Assemble**

1. Pop a layer of your vegan lemon spread on to the top of one of your cakes. Then spread or pipe a generous layer of lemon buttercream on top of this.
2. Lay the second cake layer on the top of this and spread or pipe the remaining buttercream on top.
3. Grate the vegan dark chocolate over the top and enjoy!

Store in an airtight container.



ENJOY! If you opt for The Ultimate Vegan Lemon Cake, please do share a picture!