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!

Chocolate Orange Vegan Muffins

I love experimenting with new ingredients, new spreads, unusual flavours and different types of chocolate is no different, however this can normally be more of a challenge when looking for Vegan chocolate, no more…if you haven't already tried it The Wizards Magic plant based chocolates are delicious, so in this recipe I am using their Chocolate Orange plant based chocolate that tastes exactly like milk chocolate orange.

INGREDIENTS

Muffin

150g plant based butter

375g caster sugar

325g plain flour

30g cocoa powder

100g vegan dark chocolate melted

1/2 orange zested

350ml soya milk

1 tbsp apple cider vinegar

1tsp bicarb of soda

1/2 tsp salt

1 tsp strong instant coffee dissolved in 30ml of boiling water

Icing
300g salted plant butter
25g cocoa powder
50g The Wizards Magic plant based orange chocolate, melted
1/2 orange zested
400g icing sugar
1-2 tbsp plant based milk (I used soya)

METHOD

1. Preheat your oven to 160 degrees fan and line a muffin tin (12 hole) with muffin cases.

2. Beat with a fork together the soya milk and apple cider vinegar in a jug and leave to one side.

3. Beat the plant based butter and sugar either in a stand or electric hand whisk until soft and creamy, then beat in half of the instant coffee mix.

4. Combine the flour, bicarb, salt and cocoa in a bowl. Then tip into the sugar and butter mixture, add the soya/cider vinegar mix and melted dark chocolate, beat again until completely smooth.

5. Add the zest of half and orange and stir through the mixture with a wooden spoon

6. Spoon the mixture into the muffin cases equally across the 12, they will be quite full.

7. Bake in the oven for 25 minutes or until a skewer comes out clean. Remove from the oven and cool in the tin for the 10 minutes then pop onto a wire rack to cool completely.

8. Combine all of the ingredients in a bowl with the other half of the instant coffee mix, using either an electric hand mixer or stand mixer, beat until completely smooth.

9. Pipe or spread on to the top of the cooled muffins and enjoy!

ENJOY! If you opt for Chocolate Orange Vegan Muffins, please do share a picture!

Almond Milk

Almond Milk

A lower calorie delicious alternative to shop bought almond milk, surprisingly very easy to make and lasts 4-5 days in the fridge. The only piece of equipment I would strongly suggest buying is a nut straining bag, Amazon do a great one that comes with a litre glass bottle to hold the finished milk in too for £9.99 – [here](#)

Makes 1 litre

INGREDIENTS

115g raw almonds
1 litre of filtered water
2 dates pitted
1 tsp vanilla extract

METHOD

1. Soak the almonds in a bowl of cold water overnight

2. Strain the almonds and then add to a food processor along with the dates and 250ml of water, blitz for a few minutes until a smooth consistency is formed.

3. Add in the rest of the water (depending on how thick or runny you would like it, vary the amount of water you add to a consistency that works for you) and pulse again

4. Pass the liquid through a nut straining bag over a bowl, squeeze out as much juice as you can. You can either discard the pulp that remains or use in other baking

5. Pour into your litre bottle and its ready to use, how easy is that!

Variations – you could add a little cocoa powder to make chocolate almond milk, or berries to make a fruity version (I like a cup of mine chilled and blended with blueberries and raspberries for a wonderful summer vegan milkshake). If you like it a little sweeter then just add another date.

TOTAL CALORIES PER 50ml – 31 cals. Macro split Fat 2.1g Carbs 2.7g Protein 0.9g

ENJOY! If you opt for Almond Milk, please do share a picture!

Coconut Banana Loaf with Dark Chocolate & Peanut Butter Icing

Coconut Banana Loaf with Dark Chocolate & Peanut Butter Icing

This is one that caters for Vegans and non Vegans alike, a super tasty, quick loaf cake that you can also make gluten free by changing out the plain flour for gluten free flour too.

INGREDIENTS

Loaf Cake
4 ripe bananas mashed
Zest of 1 lemon
65ml sunflower oil
115ml maple syrup
1 tsp vanilla bean paste
320g plain flour
45g desiccated coconut
1tsp baking powder
1 tsp bicarbonate of soda
Pinch of salt
Handful of toasted coconut flakes

Butter Icing
250g vegan icing
500g icing sugar
4 heaped tablespoons peanut butter
100g melted dark vegan chocolate

METHOD

1. Preheat your oven to 180 degrees fan and line a loaf tin with greaseproof paper
2. In stand mixer add the mashed banana, lemon zest, sunflower oil, syrup and vanilla bean paste and beat until all combined (this can be done in a large bowl with an electric hand mixer)
3. Pour in the flour, desiccated coconut, baking powder, bicarb and salt and beat again, this will be a little lumpy and that is ok!
4. Pour into the loaf tin and bake for 35-40mins, check a skewer comes out clean. Cool in the tin once cooked for 10 mins then turn out on to a cooling rack and cool completely.
5. To make the butter icing combine all the

ingredients and beat until a smooth butter consistency is formed.
6. Spread or pipe on to the top of the loaf cake and decorate with coconut flakes.

Enjoy!

ENJOY! If you opt for Coconut Banana Loaf with Dark Chocolate & Peanut Butter Icing, please do share a picture!

Vegan Black Bean & Sea Salt Brownies

Vegan Black Bean & Sea Salt Brownies

I defy anyone to believe these are made without dairy, absolutely gorgeous and a real joy to make!

INGREDIENTS

350g drained ready to cook tinned black beans
2 tbsp ground flax seeds, mixed with 3 tbsp boiling water and
3 tbsp cold water to make a thick gooey paste
70g dark brown soft sugar
80g cocoa powder
80g vegan dark chocolate finely chopped
75g maple syrup
3 tbps coconut oil
1 tsp vanilla bean paste
1 tsp baking powder
1 large pinch of sea salt
1 tbsp peanut butter

METHOD

1. Add black beans, oil, flax paste and vanilla bean paste to bowl and blend until you achieve a smooth paste
2. Add the remaining ingredients (not including sea salt, dark chocolate or peanut butter). Blend until well combined.
3. Pour the mixture into a 20cm x 20cm greased baking tin and spread out evenly.
4. Dot over the top with peanut butter, salt and then add the chocolate pieces over the top.
5. Bake in the oven at 160 degrees fan for 30-40 mins, cool completely in the tin until removing and slicing into squares.

Enjoy!

ENJOY! If you opt for Vegan Black Bean & Sea Salt Brownies, please do share a picture!

Vegan Chocolate & Peanut bundt cake

Vegan Chocolate & Peanut bundt cake

All I can say is this is delicious!!

INGREDIENTS

1 1/2 cups plain flour
1 1/3 cup caster sugar
2/3 cup cocoa powder
1/2 tsp bicarbonate of soda

3/4 tsp baking powder

3/4 tsp salt

3/4 cup soya milk

1/2 cup vegetable oil

2 tbsp white wine vinegar

1/2 tbsp vanilla extract

3/4 cup hot coffee

1/2 cup smooth peanut butter (my pref is always @manilife_)

1 cup icing sugar

1 tsp vanilla extract

4 tbsp soya milk

Vegan chocolate shavings and rock salt for decoration .

METHOD

1. Preheat oven to 180 degrees (fan) Spray the inside of the bundt pan with oil and then lightly dust with cocoa powder.
2. In a large bowl, add the plain flour, sugar, cocoa powder, baking soda, baking powder, and salt. Add the soya milk, oil, vinegar and vanilla extract
3. Whisk to combine then pour in the hot coffee. Whisk again together just until combined.
4. Add the batter to the bundt tin and bake for 40-45 minutes or until a skewer comes out clean.
5. Let the cake cool completely. Make the glaze whilst it's cooling. Then turn out on to a plate.
6. In a medium sized bowl, gradually whisk the icing sugar into the peanut butter. Add the vanilla extract. Add the soya milk until it's pourable but not too runny
7. Pour the glaze over the cooled cake, sprinkle with rock salt, and chocolate shavings.

Enjoy!

ENJOY! If you opt for Vegan Chocolate & Peanut bundt cake, please do share a picture!