



Ingredients 6 Portions

♦ = Kotányi Produkte

For the batter

| | |
|---------|-----------------------|
| 300 g | Flour |
| 200 g | Sugar, brown |
| 250 g | Soy yogurt |
| 125 ml | Sunflower oil |
| 70 ml | Lemon juice |
| 3 tsp. | Baking powder |
| 5 tbsp. | ♦ Lemon Peel, Chopped |

For the icing

| | |
|---------|-------------------|
| 150 g | Powdered sugar |
| 3 tbsp. | Lemon juice |
| 1 tbsp. | Lemon zest, fresh |

Vegan Lemon Cake

⌚ 60–75 Min ♡ ♡ ♡

Preparation

- 1 First combine the brown sugar with soy yogurt, sunflower oil, Kotányi's Chopped Lemon Peel and the fresh lemon juice. In another bowl, combine the flour with the baking powder and mix until you get a creamy batter.
- 2 Now preheat the oven to 180 °C. Grease the cake tin (approx. 26 x 12 x 8 cm) with a little soft margarine. Pour the batter into the tin and bake in the oven for 50–55 minutes.
- 3 Prepare the icing while the cake is in the oven. To make the icing, combine the sieved powdered sugar with the lemon juice and mix well.
- 4 Once baked, allow the cake to cool completely and remove from the tin. Then pour over the icing. Sprinkle over a little fresh lemon zest and allow to dry.

