

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.

Ingredients 6 Portions

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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