Vegan Lemon And Coconut Cake (Copy)

What a combo.. vegan coconut and lemon cake. Never tried it? Well it's about time we changed that!

⏱ Preparation 30 minutes   🕐 Total 1 hour and 15 minutes   12 portions

Ingredients

or

240 mls of almond milk (wet ingredients) or alternative

or

80 grams of coconut oil (wet ingredients)

or

125 grams of coconut sugar (wet ingredients) or brown sugar

or

2 tablespoons of lemon juice (wet ingredients)

or

Zest of 4 lemons (dry ingredients)

or

80 grams of desiccated coconut (dry ingredients)

or

210 grams of plain flour (dry ingredients)

or

1 teaspoon of baking powder (dry ingredients)

or

3/4 teaspoon of bicarbonate of soda (dry ingredients)

Cooking method

1

Heat the oven to 180°C (Gas Mark 4)

2

Line a 1 kg./2 lbs. tin with baking paper.

3

Whisk softened coconut oil and sugar together with an electric whisk. Add in the lemon zest, lemon juice and room temperature plant milk and mix well with a spatula. Next, add in the desiccated coconut.

4

In a small bowl, mix the flour with the baking powder and bicarbonate of soda. Next, fold in the flour into the wet ingredients and mix well, then transfer the batter to the prepared baking tin.

5

Bake for about 45 minutes, until a toothpick comes out clean and the top is nicely browned. Allow to cool completely before serving.

6

Once cool you can sprinkle the cake with some icing sugar (optional).