

Gluten-Free Vegan Lemon Cake

Ingredients

- 1/2 cup (56g) almond flour or meal
- 1 cup (128g) oat flour (just grind oatmeal in your food processor!)
- 4 tablespoons (32g) tapioca starch or cornstarch
- 3/4 cup (144g) fine granulated white sugar
- 2 teaspoons baking powder
- 1/2 teaspoon fine salt
- 1/2 cup + 2 tablespoons (150g) **room temperature** full-fat coconut milk (this cannot be substituted, it replaces all oil/butter and is what makes the cake light and moist. Choose a brand with no additives such as Aroy-D)
- 2+1/2 tablespoons (37g) fresh lemon juice + zest of 1 lemon
- 1 teaspoon (5g) vanilla extract

LEMON GLAZE (Use all to glaze the whole cake or half of the recipe to just drizzle over the cake. Delicious either way!)

- 1 cup (152g) powdered sugar
- 1 tablespoon (15g) fresh lemon juice
- 1 tablespoon (15g) thick non-dairy yogurt, plain or vanilla. This gives a nice tang, but if you don't have it, add 1/2 tablespoon of any creamy plant milk instead.
- 1/4 teaspoon vanilla extract

Instructions

1. Shake the unopened can of coconut milk vigorously for 30 seconds. Then open and immediately measure out the correct amount of milk needed for the cake.
2. Preheat oven to 350°F (177°C) and lightly grease an 8x8" square baking dish
3. Add the oat flour, almond flour, starch, sugar, baking powder and salt to a large bowl and whisk well to break up any lumps that can form from the almond flour or starches.
4. Add the coconut milk, lemon juice, lemon zest and vanilla to a separate bowl. Pour the liquids over the dry and whisk very well until mixed and a smooth batter forms. The batter will be quite runny, not thick.
5. Pour the batter into the baking dish. It will be kind of low, but the cake will really rise and fluff up while baking. Bake for 20-25 minutes or until a toothpick comes out clean. Mine was perfect at 23 minutes. The cake will bake up perfectly flat on top.
6. Cool the cake 45 minutes or so until completely cooled before glazing.
7. To make the glaze, add the ingredients to a small bowl and whisk for a few minutes until it's completely smooth and no lumps remain.
8. Pour all of the glaze over the center of the cooled cake and spread it out evenly all over the cake. Zest some more lemon over the top for presentation and extra zing of flavor. Let the glaze firm up a bit (15 minutes or so) and then slice and serve. This cake is fantastic even the next day, if not even better! Store it at room temperature in the same dish covered with a lid or foil. It will stay fresh 2-3 days.

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