



The Little Blog of Vegan

Lemon Drizzle Cake



Lemon Drizzle Cake



Ingredients

- 275g of self-raising flour
- 1 teaspoon of baking powder
- 195g of golden caster sugar
- 1 & 1/2 lemon zest
- 100ml of olive oil
- 170g of water
- Juice of 1 lemon

Ingredients for the glaze

- Icing sugar
- Lemon juice
- Pink food colouring (optional)

Method

- Preheat your oven to 180° C and line a 900g loaf tin with a liner or greaseproof paper.
- In a large mixing bowl, combine the flour, baking powder, caster sugar and lemon zest.
- In a separate bowl, combine the oil, water and lemon juice.
- Pour the wet mixture into the dry and mix until combined, then pour into the lined tin.
- Pop into the oven and bake for 30 minutes.
- You will know they are done when you put a knife or skewer in and it comes out clean and they are springy to the touch.
- Place the loaf on a cooling rack and allow to cool fully.

To make the glaze

- Place the icing sugar in a bowl and add in the lemon juice and whisk together.
- Add in a drop of vegan pink food colouring (optional) and mix.
- Drizzle all over the cake.
- Serve warm or cold.
- Serve fresh or store in a sealed container, the buttercream will firm up at room temperature. Best eaten within a few days!

Recipe kindly donated by

The    LITTLE BLOG OF *Vegan*
By Holly Jade