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Lemon Poppy Cake

Vegan dessert recipe by Natalia Lima, inspired by “Dairy Week” on *The Great British Bake Off*. *The Challenge: Make a dairy cake that contains a cultured dairy product like yogurt or buttermilk in the batter.*

INGREDIENTS

Cake

3 cups of all purpose flour
2 teaspoons baking powder
1 tablespoon baking soda
1/2 teaspoon salt
3 tablespoons cornstarch
1/2 cup fresh lemon juice
zest of 2 lemons
1 cup sugar
2 teaspoons vanilla extract
1 cup canola oil
2 cups unflavored almond milk yogurt
3 tablespoons poppy seeds

Glaze

1-3 tablespoons lemon juice
1 cup powdered sugar
1/2 tablespoon limoncello (optional)
Edible flowers for decoration

PREPARATION

Preheat the oven to 350 F.

Cake

In a large bowl mix all dry ingredients (minus the sugar).
In another bowl whisk all other ingredients until combined.
Add the dry mixture to wet mixture in thirds, stirring until combined after every addition.
Grease a 9 inch bundt pan and pour the batter in.
Bake for 50-60 minutes or until an inserted toothpick comes out clean.
Wait for the cake to cool before turning it onto a plate.

Glaze

To make the glaze, mix powdered sugar and limoncello (if using) and add the lemon juice one tablespoon at a time.
Pour the glaze over the cake and decorate with edible flowers.



Photo credit: Natalia Lima