Olive oil and lemon cake

This cake is guaranteed to put you in a vacation mood! Enjoy the refreshing combination of olive oil and lemons in our moist, vegan cake.

Zutaten
12 Portionen

Dough ingredients
350 g Wheat flour
50 g Almonds, ground, unpeeled
1 Pck. Baking powder
1 TL Baking soda
225 g Sugar
325 g Almond drink (or other vegan alternative)
50 ml Organic lemon juice
170 ml Byodo Roast Olive Mediterranean
50 g Organic lemon peel
Icing ingredients
50 g Powdered sugar
EL Water
1 TL Flowers, dried
Wood sorrel leaves

Zubereitung

Cake preparation

Preheat the oven to 180° C top/bottom heat. Mix the flour, ground almonds, baking powder, bicarbonate of soda and sugar. In a separate bowl, mix the almond milk, lemon juice and fried olive. Grate the lemon zest and add 1 tablespoon of zest. Grease a springform pan (26 cm diameter) and dust with a little flour. Then mix the liquid ingredients into the dry ingredients and pour the batter into the prepared tin. Bake the cake for 50 minutes. Check that it is ready by testing with a skewer, then leave to cool.

Preparation of icing

For the icing, mix the powdered sugar and water and spread in streaks over the cooled cake. Then decorate with dried flowers and wood sorrel leaves.

If you like, serve with a little vegan cream.