



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.