



Lemon & Coconut Cake

Serves 12

Wet ingredients:

1 cup (240ml) almond milk, at room temp.

1/3 cup (80g) coconut oil

2/3 (125g) coconut sugar

2 tbsp. lemon juice

Dry ingredients:

zest of 4 lemons

1 cup (80g) desiccated coconut

1 3/4 cups (210g) all-purpose white flour, sifted

1 tsp. baking powder

3/4 tsp. baking soda

What you need to do

1. Heat the oven to 355°F (180°C).
2. Line a 1 kg./2 lbs. tin with baking paper.
3. Whisk softened coconut oil and sugar together with an electric whisk. Add in the lemon zest, lemon juice and room temperature plant milk and mix well with a spatula. Next, add in the desiccated coconut.
4. In a small bowl, mix the flour with the baking powder and baking soda. Next, fold in the flour into the wet ingredients and mix well, then transfer the batter to the prepared baking tin.
5. Bake for about 45 minutes, until a toothpick comes out clean and the top is nicely browned. Allow to cool completely before serving.
6. Once cool you can sprinkle the cake with some icing sugar (optional).

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Prep	Cook	Kcal	Fats(g)	Carbs(g)	Protein(g)
30 mins	45 mins	207	11	24	2

*Nutrition per serving