

## **LEMON BUNDT CAKE vegan**

- 2 cups All-Purpose Flour
- 2 teaspoons Baking Powder
- ¼ teaspoon Salt
- 2 teaspoons Lemon Zest
- ½ cup Vegan Butter (such as Earth Balance), softened
- 1⅓ cups Sugar
- ⅔ cup plant based milk, unsweetened
- 1½ teaspoons Lemon Extract
- 1 teaspoon Vanilla Extract
- ¾ cup Vegan Yogurt, unsweetened if possible
- GLAZE:
- 1 cup Powdered Sugar
- 2 Tablespoons Lemon Juice

- 1 Preheat oven to 350 degrees. Grease a 8-10 cup bundt pan.
- 2 In a large bowl combine flour, baking powder, salt and lemon zest. Stir until combined and set aside.
- 3 In a separate large bowl beat together the vegan butter and sugar until well combined. Stir in almond milk, extracts and yogurt.
- 4 Add the liquid mixture to flour mixture. Thoroughly combine.
- 5 Pour batter into greased bundt pan. Bake for 50-55 minutes until cake is golden brown and a toothpick inserted in the center comes out clean.
- 6 Let cake cool for 20 minutes. Remove cake from bundt pan and let it cool completely.
- 7 Once cake is completely cooled prepare the glaze. Stir lemon juice into powdered sugar. Once it forms a pourable glaze pour over the middle of the cake. The glaze should run down each side of the cake. Cut & Serve!

## **LEMON BUNDT CAKE (VEGAN) SHOPPING LIST**

**2 cups All-Purpose Flour**

**2 teaspoons Baking Powder**

**1/4 teaspoon Salt**

**2 teaspoons Lemon Zest**

**1/2 cup Vegan Butter (such as Earth Balance), softened**

**1 1/3 cups Sugar**

**2/3 cup plant based milk, unsweetened**

**1 1/2 teaspoons Lemon Extract**

**1 teaspoon Vanilla Extract**

**3/4 cup Vegan Yogurt, unsweetened if possible**

### **GLAZE:**

**1 cup Powdered Sugar**

**2 Tablespoons Lemon Juice**