

Simple Vegan Lemon Cake with Coconut and Almonds

Ingredients

For the Cake

- 2 cups all-purpose flour
- 1 cup granulated sugar
- ½ tsp. baking soda
- ½ tsp. baking powder
- Pinch of salt
- ¾ cup soymilk (or other vegan milk)
- Juice and zest of one lemon
- ¼ cup coconut oil, melted
- ½ tsp. vanilla extract
- ½ cup coconut (chips, flakes or shredded)
- ½ cup almonds (silvers, or finely chopped)
- 12 [sweetened dried lemon slices](#) (optional, for decorating)

For the glaze

- Juice 1 lemon
- 1 cup powdered sugar

Steps

1. Preheat the oven to 350°F (175°C). Grease and flour a 2 quart baking dish and set aside.
2. In a large bowl add the flour, sugar, baking powder, baking soda, and salt. Whisk until combined. Next add the soymilk, lemon juice, lemon zest, coconut oil, and vanilla extract and stir until the mixture is even. Add the coconut and almonds and fold in.
3. Transfer the batter to your greased pan and spread evenly. Bake for 35-45 minutes, until the cake is golden on top and a toothpick comes out clean. Once baked, remove from the oven and allow to cool completely before decorating.
4. Make the glaze by whisking powdered sugar with the juice of ½ a lemon. You want a fairly thick but pourable glaze. Add the remaining lemon juice if needed, but depending on the size of your lemon you may only require half. Decorate by drizzling the cake with glaze, and topping with sweetened dried lemon slices.

