Fresh Currants Vegan Yeasted Cake

Ingredients

- 2 ¼ tsp. instant yeast
- ½ cup soymilk, or other plant-based milk
- ½ cup granulated sugar (divided)
- ¼ cup vegan butter
- ¼ cup vegan yogurt
- 1 ½ tsp. vanilla extract
- 2 ½ cups all-purpose flour
- ¼ tsp. salt
- 1 cup fresh currants, washed, dried, and removed from the stems

For the Glaze

- 1 cup powdered sugar
- 1 tsp. vanilla extract
- ½ lemon, juiced

Steps

1. Grease a 9-inch springform cake pan with high sides, and set aside. Heat your vegan milk so that it's warm, but not too hot (around 100°F or 40°C). Add your yeast, and about 1 tbsp of sugar. Let it sit for about 5 minutes, for the yeast to activate.

2. While that happens, combine the vegan butter and the remaining sugar in your stand mixer. Beat until fluffy. Add the activated yeast and milk, along with the vegan yogurt and vanilla extract. Mix to combine. Add the all-purpose flour and salt, and mix. Once the flour is combined, turn the mixer higher and beat well, letting the mixer run for 3-5 minutes. Turn off the mixers and add the currants. Gently fold the currants into the dough, not pressing too hard so the currants don't burst.

3. Transfer the batter to your prepared cake tin and gently spread it out. Cover with a clean dish cloth, and set aside for between 1hr15m-1hr-30m to rise.

4. Preheat the oven to 375°F (190°C). Bake the cake for 25-30 minutes, until a toothpick inserted comes out clean. Remove from the oven, and let cool for a few minutes. Remove from the pan, and let continue to cool on a cooling rack.

5. Once the cake is cooled, place the powdered sugar in a bowl. Add the vanilla extract and lemon juice, and whisk together. Add more lemon juice or a little water if needed so it is a pourable texture. Pour the glaze over the cake, and enjoy.