

Vegan Monday: Lemon Poppy Seed Cake And The Last Days Of Summer

Ingredients:

Difficulty: Easy

(makes 1 loaf cake, inside of the pan size 23x9cm)

5 dl (or 2 cups) all-purpose flour

3 dl (or 1 1/4 cups) granulated white sugar

2 tsp baking powder

a pinch of salt

2.5 dl (or 1 cup) water in room temperature

1 dl + 4 tsp (or 1/2 cup) rapeseed oil (or any plant-based oil you prefer), plus more to grease the pan

2 tbsp freshly squeezed lemon juice

zest of 1 large lemon

3 tbsp poppy seeds

Instructions:

1. Preheat the oven to 180C. Grease a loaf pan with size 23x9cm and cover base and 2 sides with a baking paper.
2. In a bowl, mix flour, sugar, baking powder and salt.
3. In a medium bowl, put water, oil and lemon juice and whisk well.
4. Add flour mixture and whisk just until no lumps remain.
5. Add lemon zest and poppy seeds and whisk just until all ingredients are incorporated.
6. Pour the cake into the greased pan. Tap the pan on the counter a few times to release any air bubbles. Put in the oven, in medium rack and bake for about 50 minutes to 1 hour, or until a toothpick inserted in the middle comes out clean. When it's out of the oven, let it cool in the pan for at least 20 minutes, then take it out and let it cool completely on a wire rack. Enjoy with tea or coffee or any other drink you prefer, but most importantly, enjoy with friends!