

LEMONADE CAKE with STRAWBERRY COMPOTE – PLANT BASED

A plant-based summertime recipe!

Yield: 3 x 8-inch rounds or 2 x 9-inch round

PREP IT!

For Lemonade Cake:

- 3 tablespoon Flax meal (ground flax seeds)
- 9 tablespoons Water
- 2¼ cups Flour, cake
- ½ teaspoons Baking soda
- 1½ teaspoon Baking powder
- ½ teaspoon Salt
- ½ cup Vegan butter, salted (I used Earth Balance Brand)
- ¼ cup Vegetable shortening (I used Crisco brand)
- 1½ cups Sugar, granulated
- 1 teaspoon Vanilla extract
- 2 teaspoons Lemon extract
- 1 large Lemon, zested and juiced (2 tablespoons)
- 1/3 cup Vegan sour cream (I used Tofutti Brand)
- 2/3 cup Oat milk
- 1 can Aquafaba - chickpea juice drained from can of chickpeas and reserved

For Plant Based Lemon “Cream Cheese” Frosting:

- 1 cup (8 ounces) Vegan cream cream
- 1 cup (8 ounces) Vegan butter (I used Earth Balance Brand)
- 8 tablespoons (½ stick) Vegetable shortening (I used Crisco brand)
- 1 teaspoon Vanilla extract
- ½ large Lemon, zested
- 4 cups Powdered sugar (start with this and add ½ cup more at a time as needed)

For Strawberry Compote:

- 1½ cups Strawberries, frozen or desired frozen berries
- 1 tablespoon Cornstarch
- 1 tablespoon Lemon juice, fresh
- ½ large (½ teaspoon) Lemon, zested
- ¼ cup Sugar, granulated

MAKE IT!

For Lemonade Cake:

1. Preheat oven to 350F. Prepare your cake pans by lining them with parchment paper and lightly greasing with oil or spraying with non-stick pan spray.
2. In a small cup or bowl, stir together flax meal and water. Set aside to thicken. This will provide the same binding functionality you would get if you were to add 3 eggs which is what the non-plant-based version of this recipe calls for.
3. Mix flour, baking soda, baking powder, and salt in a bowl and set aside.
4. Mix vegan butter, vegetable shortening, sugar, vanilla, lemon extract, lemon zest, and lemon juice in a stand mixer with a paddle attachment or hand mixer, until it is fluffy and white in color.
5. Fold thick flax meal mixture into the wet mixture.
6. In a separate bowl, whisk together vegan sour cream and oat milk until smooth.
7. Fold a 1/3 of the dry mixture into the wet mixture then fold in 1/3 of the oat milk mixture. Do this until all the ingredients have been incorporated.
8. In a clean bowl, using a stand mixer with a whisk attachment or hand mixer, whisk chickpea juice (aquafaba) until it is the consistency of whipped egg whites and stiff peaks form. Gently fold the aquafaba into the cake batter until everything is evenly incorporated. This will provide some of the aeration and leavening (rise) functionality you would be getting from the egg whites in the 3 eggs the non-plant-based version of this recipe calls for.
9. Immediately pour batter into cake pans and bake at 350F degrees for 35 minutes or until toothpick inserted comes out clean.
10. Cool cakes completely on the countertop and remove from the pans. Place the layers in the fridge to chill before frosting.
11. Once completely cooled, fill each layer with plant-based lemon cream cheese and strawberry compote. Frost the top and outside of the cake.

For Plant Based “Cream Cheese” Frosting:

1. Place vegan cream cheese, vegan butter, vegetable shortening, vanilla, and lemon zest in a mixer or mix with a hand mixer. Whip until creamy. Add in powdered sugar until well incorporated and smooth.
2. Refrigerate immediately. Frosting must stay cold to remain set. Cake must be refrigerated.
3. It stays fresh in the fridge for approximately 3 days

For Strawberry Compote:

1. Combine all ingredients in a pot and bring to a boil, stirring occasionally.
2. Refrigerate until thickened and use as desired.

Tips:

- Cake batter will be VERY thick.
- Line each cake pan with parchment paper or a cake liner. This is imperative for easy removal of this super moist cake from the pan.
- Recommend using light colored cake pans for best results so the edges don't get too dark.
- Recommend storing the cake layers in the fridge before frosting them after they've cooled at room temperature.
- When frosting this cake recipe, make sure the cake layers, the prepared frosting, and the compote, are cold. This will make frosting easier, produce less crumbs, and give you more time before the frosting starts to melt.

Storage: in the refrigerator in an airtight container. for up to 3 days.

GROCERY LIST

Dry Goods/Center Store

- 1 small bag Flax meal (or flax seeds - you can grind at home)
- 1 can Chickpeas

Dairy Aisle

- 8 ounces Vegan sour cream (*I recommend Follow Your Heart Brand*)
- 8 ounces Vegan cream cheese (*I recommend Follow Your Heart Brand*)
- 12 ounces Vegan butter, salted (*I recommend Earth Balance Brand*)
- 6 ounces Oat milk

Spice/Oils/Baking

- 1 small bag Flour, cake
- 1 small carton Baking soda
- 1 small canister Baking powder
- 1 small jar Salt
- 1 small bag Sugar, granulated
- 1 bag Powdered sugar
- 1 small bottle Vanilla extract
- 1 small bottle Lemon extract
- 1 cup Vegetable shortening (*I recommend Crisco brand*)
- 1 small box Cornstarch

Produce/Frozen

- 2 large Lemons
- 1½ cup Strawberries, frozen

