

Lemonade Cake (Vegan)



Ingredients

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| 6 cups | all-purpose flour |
| 4 tsp. | baking powder |
| ½ tsp. | salt |
| 6 Tbsp. | cornstarch |
| 2 cups | vegan margarine |
| 1 1/3 cup | sugar |
| 2 cups | lemonade |
| ¾ cup | fresh lemon juice |
| zest of 4 lemons | |
| | |
| 1 cup | powdered sugar |
| 2 Tbsp. | fresh lemon juice |



Directions

In a small bowl, mix the dry ingredients together. Set aside. In a separate medium bowl, blend the margarine and sugar together with an electric mixer until light and fluffy. Add lemon juice and zest and blend until combined. Slowly add the flour mixture and lemonade alternately, a little at a time, and beat until thoroughly combined.

Spray a 10-inch bundt pan with non-stick baking spray. Pour batter into pan and spread evenly. Bake at 350 for 55-60 minutes or until toothpick comes out clean. Cover with foil if cake begins to turn brown. Remove from pan.

To prepare glaze, mix powdered sugar and lemon juice together until smooth. Drizzle on top of cake

Yields: 1 cake