

Vegan Blueberry Lemon Cake

Lemon Cake

1 1/2 cup non-dairy milk (360ml)
 1/2 cup lemon juice (120ml)
 3 cups all-purpose flour (360g)
 1 tbsp baking powder
 1 tsp baking soda
 1 1/2 cups sugar (300g)
 1 tsp salt
 3/4 cup neutral oil
 1 tbsp vanilla extract
 1 tbsp lemon zest

Blueberry filling

14 oz blueberries (400g) fresh
 1/2 cup sugar (100g) or to taste
 juice of 1 lemon

Lemon frosting

1 cup unsalted butter (225g) softened
 8 oz cream cheese (225g) softened
 2 cups powdered sugar (240g)
 2 tbsp lemon juice



inspired by: Bianca Zapatka (biancazapatka.com)

Instructions

Vegan Lemon Cake

1. Combine non-dairy milk with lemon juice and set aside until it curdles to create vegan buttermilk.
2. Preheat oven to 350°F (175°C). Grease and line two 8-inch (20cm) pans with parchment paper, cut to fit the pan. *(I don't recommend skipping this step or the cakes could stick to the pan.)*
3. In a large bowl whisk together flour, baking powder, baking soda, sugar, and salt.
4. Stir the oil, vanilla and lemon zest into the vegan buttermilk. Then pour it into the flour mixture and mix everything just until the ingredients are combined. *(Don't overmix or your cakes will be dense).*
5. Divide the batter evenly between the two cake pans and bake for about 30 minutes or until a toothpick inserted into the center comes out clean. *(Don't overbake or your cakes will get dry.)*
6. Let cool completely. *(Optionally, wrap each cake in plastic wrap and refrigerate at least 2 hours until well chilled because this makes them easier to cut evenly.)*

Blueberry Filling

1. In a pot, combine blueberries, sugar and lemon juice. Bring to a simmer and cook over medium heat until the blueberries are soft and the sauce has thickened up, about 8 minutes, stirring constantly. Let cool afterwards. *(The best is to let it chill in the fridge overnight, so it can thicken up more).*

Lemon Frosting

1. In a large mixing bowl, mix the vegan butter with a handheld mixer until creamy. Then add the cream cheese and mix again. Lastly, sift in powdered sugar and a squeeze of lemon juice and mix again until creamy and well combined. *(If it's too firm and not spreadable, stir in more lemon juice. If it is too soft, add more powdered sugar).*

Assembling the Cake

1. Cut each cake horizontally in two equal layers. Place one cake layer on a serving plate. Spread about 1/4 of the lemon frosting over the cake so that it's higher around the edges *(to hold the blueberry filling inside)*. Then spread 1/3 of the blueberry filling inside.
2. Top with the next layer, another 1/4 of the frosting, followed by another 1/3 of blueberry filling and repeat for the third layer. Place the fourth layer on top and spread the remaining lemon frosting over it.
3. Place a cake ring around and chill about 3-4 hours in the fridge before decorating and serving.

Notes

- To make this cake gluten-free, I recommend using a gluten-free flour blend 1:1. Instead of cream cheese, you can use coconut cream. Simply refrigerate a can of coconut milk overnight. Then scoop out the solid part from the can which should have the same consistency as cream cheese (this is the coconut cream).
- If you don't want to make the blueberry filling, you can use store-bought blueberry compote or jam. Or just fold some blueberries tossed in a bit of flour into the batter. Also, other kinds of berries are fine.
- You can store leftover cake covered in the fridge, for up to 4 days, or freeze the un-frosted cake.