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LEMON POPPY* SEED CAKE

1 October is World Vegetarian Day... and 1 November is World Vegan Day. It's the perfect time to make this delicious vegan cake!

INGREDIENTS

- 300g self-raising* flour
- 1 teaspoon* baking* powder
- 185g caster* sugar
- 2 tablespoons* poppy* seeds
- 120ml rapeseed* oil
- 230ml almond* milk
- 4 lemons*
- 1 teaspoon vanilla* essence
- 170g icing* sugar

METHOD*

- 1** Preheat* the oven to 180°C. Line* and grease* a loaf tin.
- 2** Grate* the zest of 3 lemons. Squeeze* the juice of 4 lemons.
- 3** Sift* the flour and the baking powder into a bowl*. Add* the sugar and poppy seeds. Stir*.
- 4** In another bowl, mix* the oil with the almond milk, 125ml of lemon juice, the lemon zest and the vanilla essence.
- 5** Pour the wet* ingredients into the dry* ingredients. Mix with a wooden* spoon.
- 6** Pour* the mixture into the loaf* tin. Bake* in the oven for 45 to 55 minutes.
- 7** In a clean* bowl, mix the icing sugar with 2 tablespoons* of lemon juice.
- 8** When the cake is cool*, spread* the icing on top*.

HELP!

add: ajouter
almond milk: lait d'amande
bake in the oven: cuire au four

baking powder: levure chimique
bowl: saladier
caster sugar: sucre en poudre
clean: propre
cool: refroidi
dry: sec
grate: râper

grease a loaf tin: beurrer un moule à gâteau (pain)
icing sugar: sucre glace
lemon: citron
line: tapisser
loaf tin: moule à cake

method: préparation
mix: mélanger
poppy seeds: graines de pavot
pour: verser
preheat the oven: préchauffer le four

rapeseed oil: huile de colza
self-raising flour: farine à levure incorporée
sift: tamiser
spread the icing: étaler le glaçage

squeeze: presser
stir: remuer
tablespoon: cuillère à soupe
teaspoon: petite cuillère
top (on): sur le dessus

vanilla essence: extrait de vanille
wet: humide
wooden spoon: cuillère en bois