



Lemon Berry Cake

Recipe Gluten-free, dairy-free (casein-free) and hypotoxic

By: Cuisine l'Angélique

PORTIONS: **12**

PREPARATION: **15 MINUTES**

COOKING: **45 MINUTES**



ORGANIC INGREDIENTS

- 1 pack [Golden cake mix from Cuisine l'Angélique](#)
- 2 large eggs
- 100 g (1/2 cup) olive oil
- 85 g (3/4 cup) plant-based milk substitute, to taste
- 15 ml (1 tbsp) organic lemon zest
- 10 ml (2 tsp) vanilla extract
- 130 g (1 cup) fresh strawberries, sliced
- 130 g (1 cup) fresh blueberries
- 130 g (1 cup) fresh raspberries

PREPARATION

1. Preheat the oven to 180 °C (350 °F). Oil and flour a chimney mold or line 12-muffin pan with paper cups.
2. In a large bowl, combine the cake mix, eggs, oil, plant-based milk substitute, lemon zest and vanilla extract.
3. Beat at medium speed of the mixer for 30 seconds to 1 minute, just enough to combine everything well, not more.
4. Add the strawberries, blueberries and raspberries and gently mix everything together with a wooden spoon. Pour the mixture into the mold.
5. Cake Baking : Bake 40 to 45 minutes or until a toothpick inserted in the center comes out clean.
Muffin Baking : Bake 25 to 30 minutes or until a toothpick inserted in the center comes out clean.
6. Let cool for 10 minutes, then unmold.

In cake or muffins, a recipe of unparalleled freshness featuring seasonal berries and our "Golden Cake" mix!

TIP

This cake is delicious iced with our [vanilla icing](#) recipe or our [imitation "cream cheese" icing](#) , topped with a hint of lemon zest, to taste.
