



# Marbled lemon and chocolate cake

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

By: Cuisine l'Angélique

PORTIONS: **12**

PREPARATION: **20 MINUTES**

COOKING: **45 MINUTES**



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## ORGANIC INGREDIENTS

- 1 box [Golden Cake Mix Cuisine L'Angélique](#)
- 2 large eggs (110 g)
- 100 g (1/2 cup) light olive oil
- 65 g (1/4 cup) fresh-squeezed lemon juice
- 250 g (1 cup) plant-based milk substitute of your choice \*
- 15 ml (1 tbsp) lemon zest
- 10 ml (2 tsp) vanilla extract
- 30 ml (2 tbsp) cocoa powder (for the chocolate batter)

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## PREPARATION

1. Pour the lemon juice into a measuring cup and add enough plant-based milk substitute to obtain 315 g (1 1/4 cups) of liquid.
2. Preheat the oven to 180 °C (350 °F).
3. In a large bowl, combine all the ingredients except the cocoa.
4. Beat with an electric mixer at medium speed for 30 seconds to 1 minute, until the batter has thickened.
5. Set aside about 250 ml (1 cup) of batter and pour the rest of the batter into a 20 cm X 20 cm (8 in X 8 in) cake pan, greased and lined with parchment paper.
6. Sift the cocoa onto the remaining batter, then beat with the electric mixer until the chocolate is fully incorporated.
7. Delicately pour the chocolate batter in the center, making sure to evenly distribute the batter from one side to the other.
8. Next, gently drag a knife through the chocolate to make the design. Do not overmix.
9. Bake for 45 to 50 minutes or until an inserted toothpick comes out clean.
10. Let cool for about 10 minutes, unmold and cool on a rack.

*Using our Golden Cake Mix, a gorgeous and succulent recipe.*

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**TIP**

\* If you are not on a dairy-free diet, replacing the plant-based drink with cow's milk is an option.