

Vegan Italian Vanilla Cake

with Lemon Buttercream

This Italian Vanilla Cake is a variation of a simple Italian water cake baked with olive oil and water. It is a delicious, versatile cake!



Serving Suggestion

the Cake

VANILLA CAKE MIX

YOU WILL NEED

- 1 cup unsweetened almond milk or water (240g)
- 1/3 cup mild extra-virgin olive oil (67g)
- Zest from one lemon

Preheat oven to 325°F. Grease a round 9-inch cake pan and line the bottom with parchment paper.

Stir almond milk (or water), olive oil and lemon zest until combined.

Place vanilla cake mix in a large bowl.

Slowly add the liquid blend to the vanilla cake mix while mixing with a hand-held whisk until well combined.

Pour batter into prepared pan and bake for 42-45 minutes or until toothpick inserted in center comes out clean. Cool in baking pan for about 10 minutes before unmolding.

Tip: There are so many possible variations - add berries, chopped fruit, nuts or chocolate chips or top with sliced almonds. For a citrus cake, replace 1/4 cup (60g) of the almond milk with citrus juice. For a coffee cake, substitute the almond milk for brewed coffee and replace the lemon zest with 2 teaspoons ground cinnamon.

the Cream

YOU WILL NEED

- 1/2 cup vegan butter (4oz, 113g)
- 2 cups powdered sugar (227g)
- 1 tablespoon vegan milk
- 1/2 tablespoon lemon juice
- 1/2 teaspoon lemon extract

Beat the vegan butter on medium speed until light and fluffy, less than a minute.

Add the powdered sugar, lemon juice, vegan milk and lemon extract beating first on low speed, then gradually increasing to medium high speed. Beat just until thick and creamy, about 1-2 minutes. Do not overbeat! Use immediately or store in the refrigerator for up to a week.

Allow cake to cool then frost with lemon buttercream.

If desired, decorate the cake with fresh flowers just before serving. Wrap stems with floral tape to protect the cake.