



# Lemon Coconut Pound Cake – Vegan

NIBBLEDISH CONTRIBUTOR

## Ingredients

1 cup blended, silken tofu (like mori-nu brand)  
3/4 cup coconut milk  
1 cup organic unbleached sugar  
1/3 cup organic canola oil or other mild oil  
2 teaspoons vanilla  
1 teaspoon lemon extract (or 1/4 teaspoon lemon essential oil)  
1/2 teaspoon coconut extract (optional)  
2 cups unbleached flour  
3 tablespoons arrowroot powder  
1 1/2 teaspoons baking powder  
1/2 teaspoon baking soda  
1/2 teaspoon salt

## Instructions

Preheat oven to 325 degrees. Grease and flour a 9x5 inch loaf pan.

In a medium bowl, using a hand mixer, blend the tofu, coconut milk, sugar, oil, vanilla and lemon extract until smooth and completely uniform.

In a separate bowl, sift together all the dry ingredients. Fold the wet ingredients in, and using a spoon, mix until just combined. Mix using the hand mixer on slow speed for 15-20 seconds, just to remove lumps. Do not over-mix the batter.

Pour the batter into the pan, and smooth the top. Bake for 60-70 minutes until a toothpick or knife inserted in the center comes out clean (a few moist crumbs are okay.).

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Let cool in the pan for 10 minutes before removing. Cool completely on a baking rack before slicing.