



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.).

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