

Gluten-Free Lemon Cake with Cashew Cream Frosting

Ingredients

For the Lemon Cake:

- 1¼ cups gluten-free flour blend (with xanthan gum)
- ½ cup organic cane sugar
- 1½ tsp baking powder
- ½ tsp baking soda
- ¼ tsp sea salt
- ½ cup almond milk (or other plant milk)
- ¼ cup olive oil or melted coconut oil
- 2 tbsp lemon zest (about 2 large lemons)
- 3 tbsp freshly squeezed lemon juice
- 1 tsp vanilla extract
- 1 tbsp apple cider vinegar (helps with rise)

For the Cashew Cream Frosting:

- 1 cup raw cashews (soaked in hot water for 1 hour, then drained)
- 3 tbsp maple syrup
- 2 tbsp lemon juice

- ¼ cup coconut cream or plant milk (adjust for consistency)
 - 1 tsp vanilla extract
 - Pinch of salt
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Instructions (Very Detailed)

Step 1 – Prepare the frosting first (can be made in advance):

Place the raw cashews in a bowl and cover with boiling water. Let them soak for at least 1 hour, or up to 4 hours for extra creaminess. After soaking, drain the cashews and rinse.

Transfer the cashews to a high-speed blender or food processor. Add the maple syrup, lemon juice, coconut cream, vanilla, and a pinch of salt. Blend until the frosting is silky smooth — pause and scrape down the sides if needed. If it's too thick, add a bit more plant milk one tablespoon at a time. Refrigerate the frosting while the cake is baking so it thickens slightly.

Step 2 – Preheat oven and prepare cake pan:
Preheat your oven to 175°C (350°F). Lightly grease a 9-inch round cake pan and line the bottom with parchment paper for easy removal.

Step 3 – Mix dry ingredients:

In a large mixing bowl, sift together the gluten-free flour blend, baking powder, baking soda, salt, and sugar. Whisk to evenly distribute all dry ingredients.

Step 4 – Mix wet ingredients separately:

In a medium bowl or large measuring cup, combine the almond milk, olive oil, lemon zest, lemon juice, vanilla extract, and apple cider vinegar. Whisk gently.

Let this mixture sit for 2–3 minutes — the vinegar and baking soda will react and make it slightly bubbly, which helps make the cake fluffy.

Step 5 – Combine wet and dry:

Pour the wet ingredients into the dry mixture

slowly, stirring with a spatula or whisk as you pour. Mix gently until everything is combined. Be careful not to overmix — it's okay if the batter is slightly lumpy.

Step 6 – Bake the cake:

Pour the batter into the prepared cake pan. Use a spatula to spread it evenly. Gently tap the pan on the counter to release air bubbles.

Place in the oven and bake for 28–32 minutes. Start checking at 28 minutes — insert a toothpick in the center; it should come out clean or with a few moist crumbs.

Let the cake cool in the pan for 10 minutes, then turn it out onto a wire rack to cool completely before frosting.

Step 7 – Frost the cake:

Once the cake is completely cool, spread the chilled cashew cream frosting on top using a

spatula or butter knife. You can frost just the top or also the sides, depending on your preference.

Optional: Sprinkle with lemon zest or shredded coconut for garnish.

Benefits

- Completely gluten-free and dairy-free
- High in vitamin C from lemon juice and zest
- Creamy frosting with healthy fats from cashews
- Naturally sweetened and easy to digest

Prep Time: 15 minutes (plus 1 hour for soaking cashews)

Bake Time: 30 minutes

Cooling & Frosting Time: 40 minutes

Serving: 8 slices