truwhip

Vegan Lemon Cake Parfait

Serves: 4-6 | Ready: 90 min
Prep Time: 15-30 min | Cook Time: 60 min

Directions

1. Preheat the oven to 350F (180C). Line a 9 by 5 loaf pan with parchment paper or use a cooking spray. Set aside.

2. In a medium size bowl, prepare the vegan buttermilk. combine the fresh lemon juice and soy milk, then set aside about 10 minutes to curdle.

3. In a large bowl combine the flour, baking powder, baking soda, and Himalayan salt then set aside.

4. Bring back bowl with the vegan buttermilk to mix in the coconut yogurt, organic sugar, lemon zest, melted vegan butter, lemon extract and vanilla extract. Then add the dry ingredients to the liquid ingredients and combine until smooth and no lumps show. Try not to over mix the batter. Pour the pound cake into the square pan and bake for 50-65 minutes or until a toothpick inserted in the middle comes out clean. You can tent the loaf pan with a piece of foil after 40 minutes of baking to prevent the cake from browning too fast on top. Let cake cook on a wire rack.

5. To make parfait, slice vegan lemon cake into small cubes with a knife. Use a wide rimmed glass or Mason jar of your choice.

6. Add the Truwhip Vegan Whipped Topping to the glass then cubed cake slices and fruit then repeat the layering process. Top with Truwhip Vegan Whipped Topping and sliced strawberries.

7. Enjoy!

Ingredients

Cake Ingredients:

1 cup of soy milk

1/4 cup of fresh lemon juice

2 cups of gluten-free all-purpose flour

2 teaspoons of baking powder

1/4 teaspoon of baking soda

1/2 teaspoon of Himalayan salt

1/2 cup of nondairy coconut yogurt

3/4 cup of organic sugar

1 tablespoon of lemon zest

1/2 cup of vegan butter, melted

1/2 teaspoon of lemon extract

1/2 Teaspoon of vanilla extract

Parfait ingredients:

2 cups Truwhip Vegan Whipped Topping

Vegan lemon cake cut into cubes

5-6 cups of fresh blackberries, blueberries, and strawberries, sliced and quartered