



THE WHITE HART
AT FYFIELD

Vegan lemon and poppyseed drizzle cake

INGREDIENTS

Sponge:

100ml vegetable oil
280g self-raising flour
180g caster sugar
50g poppy seeds
1tsb baking powder
1 lemon, zest and juice

Icing:

150g icing sugar
1 lemon, juiced

RECIPE

Preheat the oven to 180C. Line a loaf tin with baking parchment.

Mix the flour, sugar, poppy seeds and baking powder together. Then add the oil, lemon juice and zest and 175ml of cold water and beat until smooth.

Pour the mixture into the lined cake tin. Bake for approximately 30 minutes, until a knife comes out clean. Allow to cool.

To make the icing, mix together the icing sugar and lemon juice and pour over the cake. To finish, grate fresh lemon zest over the top.

