



# village health clinic

naturopathic medicine & midwifery care

## Lemon Loaf Cake Dairy-Free, Egg-Free

### Ingredients:

1 <sup>3</sup>/<sub>4</sub> cups flour  
1 teaspoon baking powder  
<sup>1</sup>/<sub>2</sub> teaspoon salt  
2 large lemons  
<sup>1</sup>/<sub>2</sub> cup melted margarine  
1 cup brown sugar  
En-Er-G vegan egg substitute equiv. to two eggs  
<sup>2</sup>/<sub>3</sub> cup soy milk  
<sup>1</sup>/<sub>2</sub> teaspoon vanilla  
<sup>1</sup>/<sub>4</sub> cup powdered sugar or more

### Instructions:

- Mix dry ingredients (except sugars).
- Finely grate lemon peel from 1 entire lemon and stir it in.
- Juice both lemons. Set aside.
- Beat margarine and brown sugar with electric mixer until fluffy - add egg replacer and beat another minute.
- Add flour mixture and milk to margarine mixture.
- Add vanilla and 1 Tb. lemon juice. Mix with electric mixer again for 30 - 45 seconds.
  
- Pour into greased loaf pan (large bread-loaf size) and bake for 1 hour at 350 or until toothpick comes out virtually clean.
  
- Let cool for at least 20 minutes.