

# Lemon Cake & Lemon Buttercream

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## Lemon Cake

(recipe adapted from *La Dolce Vegan* by Sarah Kramer)

¾ cup sugar  
¼ cup non-hydrogenated, non-dairy margarine  
1 ½ tsp Ener-G Egg Replacer mixed with 2 TB water  
1 tsp vanilla  
2 tsp lemon extract  
1 ½ cups flour  
1 ¼ tsp baking powder  
¼ tsp salt  
¾ cup soymilk  
2 drops yellow food coloring (optional)

Preheat oven to 350 degrees. Line muffin tin with paper liners or spray with non-stick cooking spray and set aside.

In a large bowl, cream together the sugar, margarine, egg replacer, vanilla and lemon. Add the flour, baking powder, salt, soymilk and yellow food coloring. Stir to combine. Fill muffin tins 2/3 full with batter and bake for 15-18 minutes or until a cake tester comes out clean. Remove cupcakes from tin and cool completely on a wire rack.

## Lemon Buttercream

¼ cup non-hydrogenated shortening  
¼ cup non-hydrogenated, non-dairy margarine, softened  
2 cups powdered sugar, sifted  
1 tsp vanilla  
3 tsp lemon extract  
1 drop of yellow food coloring (optional)  
Splash of non-dairy milk

Cream together the shortening and margarine until well combined. Add the powdered sugar a little at a time until incorporated into the margarine and shortening. Add the vanilla, lemon and food coloring and mix to combine. If frosting is too stiff, add a splash of non-dairy milk until a spreadable consistency is achieved.