

# Vegan Gingerbread Cake

by @anaisgrn

## Ingredients

### ❄️ Poached Apple

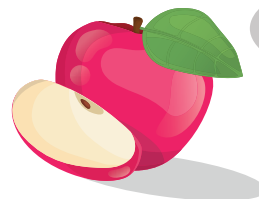
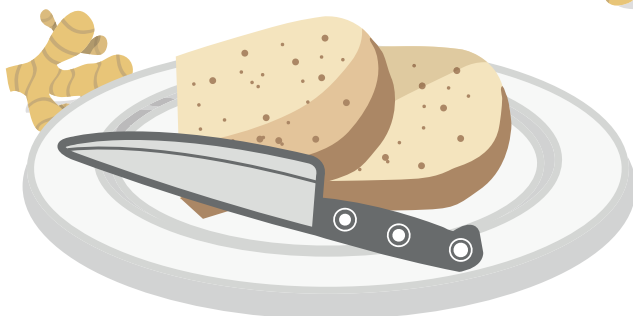
- 2 medium apples (3 small)
- 1 tbsp honey
- Lemon peels from 1 lemon
- 1 tbsp sliced fresh ginger
- 1 tsp cardamon
- 2 cups water

### ❄️ Lemon Icing

- 1 cup powdered sugar
- Lemon juice
- 1/2 tsp cardamon

### ❄️ Gingerbread Cake

- 1 cup coconut unsweetened milk
- 1 1/2 tsp of lemon juice
- 1/2 cup applesauce
- 1/2 cup coconut sugar
- 1/4 cup blackstrap molasses
- 1/3 cup olive oil
- 2 cups pastry flour
- 1 tbsp baking powder
- 1 1/2 tsp fresh grated ginger
- 1 1/2 tsp cinnamon
- 1/2 tsp ground nutmeg



# Directions



## For the poached apples:

- 1 - Peel the **apples**,
- 2 - In a saucepan, add the lemon peel, fresh ginger, honey and cardamon.
- 3 - Place the apple in the pan and add the water.
- 4 - Bring the water to boil, then reduce the heat and cover for **5 mins**, until the apples are starting to soften.
- 5 - Set them aside.



## For the cake:

- 1 - **Mix together** the milk and lemon juice.
- 2 - Stir and set aside for **5 mins** until it starts to curdled.
- 3 - In a bowl, whisk together the applesauce, coconut sugar, molasses, olive oil and the milk mixture until smooth.
- 4 - In a large bowl, whisk together all the dry ingredients. Add the wet ingredients slowly to the dry ingredients and beat until the batter is combined.
- 5 - Pour the batter into a greased loaf pan and submerge the poached apple into the batter.
- 6 - Bake the cake in the preheated oven for **55 to 60 mins** or until cooked at the center.
- 7 - **Serve warm** with the lemon and cardamon Icing.

## For the Icing:

- 1 - Mix the powdered sugar with **2 tbsp of lemon juice** at first.
- 2 - Add more juice if you need until you have a thick but pourable icing.
- 3 - Add the cardamon.

