Vegan Lemon Cake

Serves 12   Prep 15 mins   Cooking 30 mins + cooling   Easy

Ingredients

100ml vegetable oil + extra for the tin
275g self-raising flour
200g golden caster sugar
1tsp baking powder
1 lemon zested, 1/2 juiced

Serve with blueberries and crème fraîche or fromage frais.

1. Heat oven to 200C/180C Fan/Gas 6. Oil a 1lb loaf tin and line it with baking parchment. Mix the flour, sugar, baking powder and lemon zest in a bowl. Add the oil, lemon juice and 170ml cold water, then mix until smooth.

2. Pour the mixture into the tin. Bake for 30 mins or until a skewer comes out clean. Cool in the tin for 10 mins, then remove and transfer the cake to a wire rack to cool fully.