Lemon Poppy Seed Cake

A light and moist vegan lemon poppy seed cake made with almond flour and enhanced with a touch of Citron Green tea for a bright, citrusy flavor.

PREP TIME: 15 minutes

COOK TIME: 35 minutes

1 1/2 C almond flour
1 C all-purpose flour
1 C granulated sugar
1/4 C poppy seeds
1 t baking powder
1/2 t baking soda
1/4 t salt

1/2 C almond milk
1/4 C Citron Green tea, brewed and cooled
1/4 C coconut oil, melted
1/4 C lemon juice
1 T lemon zest
1 t vanilla extract

PREHEAT THE OVEN to 350°F.

IN A LARGE BOWL, whisk together the almond flour, all-purpose flour, sugar, poppy seeds, baking powder, baking soda, and salt.

IN A SEPARATE BOWL, combine the almond milk, brewed tea, melted coconut oil, lemon juice, lemon zest, and vanilla extract.

POUR THE WET INGREDIENTS into the dry ingredients and mix until just combined.

TRANSFER THE BATTER to a greased 9-inch round cake pan.

BAKE FOR 30-35 MINUTES, or until a toothpick inserted into the center comes out clean.

ALLOW THE CAKE to cool completely before serving.