



## LEMON GINGER CAKE AND HONEY ICING

Makes: 1 pound cake • Time: 15 minutes to prepare, 45 minutes to bake

### INGREDIENTS

- 2 eggs
- 1 Tbsp. lemon zest
- 1 tsp. grated ginger or ¼ tsp. ground ginger
- ¾ cup sugar
- ¾ cup Almond milk (vanilla) or milk of your choice
- ¾ cup canola oil
- 1¼ cups all-purpose flour
- ½ cup lightly packed brown sugar
- ½ tsp. salt
- ½ tsp. baking powder
- ½ tsp. baking soda



### STEPS

1. **Preheat** oven to 350 F or 176 C. Line the bottom of a standard loaf pan with parchment paper and oil the sides. In a bowl, whisk together eggs, lemon zest, ginger, almond milk and oil. In a separate bowl, whisk together flour, salt, baking powder and baking soda.
2. **Pour** wet ingredients into dry ingredients and stir to combine. Pour mixture in loaf pan and bake for 45 minutes or until a toothpick comes out clean. Cool for 10 minutes then turn out onto a rack to cool. Store in an airtight container. If you would like a honey icing to drizzle over top continue to step 3. 🖱️
3. **To make an icing** whisk together ½ cup icing sugar, 1 Tbsp. honey, ½ tsp. lemon zest and 1 Tbsp. \_\_\_\_\_ (your choice of liquid). I went with Kentucky Bourbon. Drizzle desired amount over each slice of cake and reserve the rest in a small jar.

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