

Light Lemon Bundt Cake with Lemon Sauce

Another wonderful delight from the Millennium Cookbook! Your friends will be amazed that this cake is egg – and cholesterol – free! Meyer lemons are especially flavorful in this cake, but if you can't find Meyer lemons, using regular lemons and a high-quality lemon extract will do the trick!

Lemon Bundt Cake

2 cups unbleached all-purpose flour
1 tsp. baking powder
½ tsp. baking soda
1/8 tsp. salt
Minced zest of 2 lemons
2 Tbsp. egg replacer powder
¼ cup water
1/3-cup fresh lemon juice
¾ cup maple syrup
½ cup canola oil
½ cup soy milk
1 Tbsp. lemon extract
1½ tsp. vanilla extract

Preheat the oven to 350 degrees F.

Lightly oil a bundt pan.

Into a large bowl, sift the flour, baking powder, and soda. Stir in the salt and lemon zest until well combined.

In a blender or food processor, combine the egg replacement powder and water and blend well for about 2 minutes. Add the lemon juice, maple syrup, oil, soy milk, lemon and vanilla extracts, and blend again.

Pour the wet ingredients into the dry ingredients and whisk until combined.

Pour the batter into the prepared pans and bake for 35 to 45 minutes, or until the cake is golden brown and pulls away from the edges of the pan. Let cool completely.