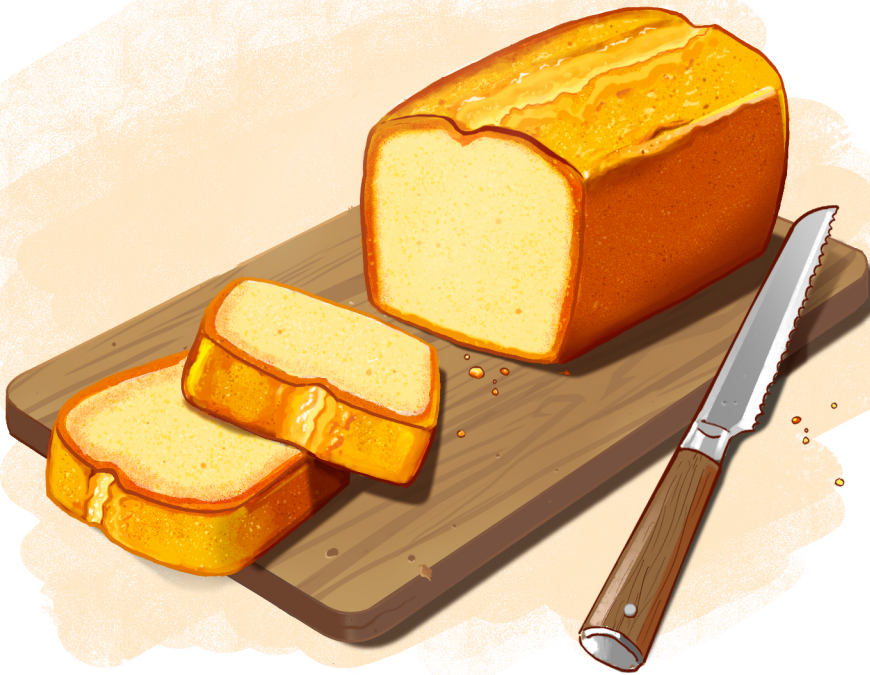


VEGAN POUND CAKE

full of plants

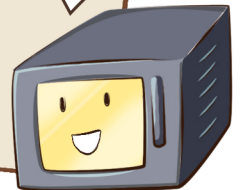
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INGREDIENTS

- 260 g all-purpose flour
- 220 g granulated white sugar
- 1 and 1/4 tsp baking powder
- 1/4 tsp salt
- 130 g vegan butter
- 130 g unsweetened vegan yogurt or silken tofu
- 45 ml oil
- 30 ml unsweetened almond milk
- 15 ml vanilla extract

PREHEAT THE OVEN TO 350°F (175°C)



- 1** MELT THE VEGAN BUTTER OVER LOW HEAT. LET IT COOL FOR A FEW MINUTES.



- 2** WHISK TOGETHER THE DRY INGREDIENTS.



SALT
BAKING POWDER
FLOUR
SUGAR

- 3** POUR IN THE LIQUID INGREDIENTS.



- 4** WHISK UNTIL FULLY COMBINED.



- 5** TRANSFER TO AN 8X4-INCH (20X10CM) CAKE PAN LINED WITH PARCHMENT PAPER.



- 6** BAKE FOR 50-60 MINUTES OR UNTIL GOLDEN BROWN!

