



Lemon, blueberry & chia seed loaf cake

SERVES 10-12 PREP 15 mins plus cooling COOK 45-50 mins DIFFICULTY Easy VE Vegan

Packed with the fragrant zesty flavours of Dr. Oetker's Sicilian Lemon Extract, this delicious vegan loaf cake is ideal to have in the fridge for when unexpected guests come knocking!

What you'll need

120ml coconut oil, melted, plus extra for greasing

30g chia seeds

180ml plant-based milk alternative

1tsp Dr. Oetker Sicilian Lemon Extract

250g plain flour

50g ground almonds

$\frac{3}{4}$ tsp Dr. Oetker Bicarbonate of Soda

2 tsp Dr. Oetker Baking Powder

150g caster sugar

130g fresh blueberries, plus extra for decorating

1tsp apple cider vinegar

For the decoration

100g Dr. Oetker Classic Vanilla Buttercream Style Icing

1 lemon, zested



Method

1. Heat the oven to 190C/170C fan/gas 5. Using some of the coconut oil, grease a 1.5lb loaf tin and line with a strip of baking parchment. In a bowl, soak the chia seeds in the plant-based milk alternative and Dr. Oetker Sicilian Lemon Extract. Set aside.



Tip from Dr. Oetker

Soaking the chia seeds in plant-based milk for at least 10 mins will help to bind the cake together.

2. In a large mixing bowl, mix the flour, ground almonds, Dr. Oetker Bicarbonate of Soda and Dr. Oetker Baking Powder. Add the melted coconut oil and sugar to the chia seed mix, whisking together until thick and smooth.



Tip from Dr. Oetker

Did you know that if you coat each of your fruit bits with a little flour before adding them to your cake batter, it'll stop them sinking to the bottom of the tin?

3. Pour the wet mixture into the dry mixture and gently fold together with a spatula (be careful not to overbeat the batter, as it may affect the texture of the loaf). Add the blueberries and apple cider vinegar and stir through.



Tip from Dr. Oetker

Adding a teaspoon of vinegar at the last minute helps the cake to rise by activating the bicarb. The science of baking, eh!

4. Spoon the batter into the tin, smoothing out the top. Bake for 45-55 mins, or until a toothpick inserted into the centre comes out clean. Leave to cool in the tin for 10 mins before transferring to a wire rack to cool completely. Once the loaf is cool, top with a generous coating of the Dr. Oetker Classic Vanilla Buttercream Style Icing, then finish with some fresh blueberries and a scattering of lemon zest. This loaf will keep in an airtight container for four days.



Tip from Dr. Oetker

This is also a great bake for special occasions. Try using some vegan-friendly decorations, such as Dr. Oetker's Mini Wafer Flowers or Unicorn Confetti Sprinkles.