



VEGAN GRAPEFRUIT DRIZZLE CAKE



INGREDIENTS

Ingredients:

- 50ml vegetable oil
- 200g caster sugar
- Zest of one ruby grapefruit
- 210g plain flour
- 1 1/2 tsp bicarbonate of soda
- pinch of salt
- 220ml soya milk
- Juice of half a ruby grapefruit

To decorate:

- 2 tbsp caster sugar
- Juice of half a ruby grapefruit
- 200g icing sugar
- 1 ruby grapefruit, peeled and sliced into thin slices

INSTRUCTIONS

1. Preheat the oven to CircoTherm® 170°C. Line a loaf tin with a loaf liner.
2. Mix the vegetable oil and sugar together in large bowl. Add in the grapefruit zest, flour, bicarbonate of soda, salt and milk. Beat together with a wooden spoon to combine. Stir in the grapefruit juice.
3. Spoon into the prepared loaf tin and place in the oven. Adjust the setting to low steam and bake for 30-35 minutes until lightly golden and cooked through (you can test this by inserting a cocktail stick into the centre of the cake – if it's cooked, it should come out clean).
4. Take out of the oven. Mix together the granulated sugar and 2 tbsp of the grapefruit juice. Poke several holes in the hot cake and spoon over the sugar-grapefruit mixture. Leave to cool in the tin. This first topping adds extra zesty flavour and moisture to the cake.
5. Once cool, remove from the tin and remove the loaf liner.
6. Place the icing sugar in a bowl and add half of the remaining grapefruit juice. Stir with a whisk until combined. Add more grapefruit juice as required until you have a thick drizzle.
7. Spoon the icing mixture over the cake. Blot the grapefruit slices on some kitchen roll to remove excess juice, then arrange on top of the cake in a line.
8. Cut into slices and serve.

