



LEMON FOR SHIZZLE MY DRIZZLE CAKE

Yields: 1 loaf (8 generous slices)

INGREDIENTS

- 1 cup gluten-free rolled oats
- 1½ cups ground almonds
- ½ cup coconut sugar
- 2 Tbs. chia seeds
- 1 cup almond milk
- ½ cup coconut oil, melted
- 1 lemon, juice and finely grated zest
- 1 tsp. pure vanilla extract
- ½ cup poppy seeds

FOR THE DRIZZLE

- 2 Tbs. fresh lemon juice
- 1 Tbs. pure maple syrup
- 1 Tbs. coconut milk

DIRECTIONS

Preheat the oven to 350°F. Line a 6-by-4-inch loaf pan with parchment paper.

Process the oats in a food processor or high-speed blender for about 30 seconds, or until they form a flour. Mix with the ground almonds, coconut sugar and chia seeds in a mixing bowl.

Stir in the almond milk, melted coconut oil, lemon zest and juice and vanilla until well combined, then stir in the poppy seeds.

Spoon the mixture evenly into the lined loaf pan and bake for 30 to 35 minutes, until golden on top and a skewer inserted into the center comes out clean. Let the cake cool before you make the drizzle.

TO MAKE THE DRIZZLE

When the cake is cool, stir all the drizzle ingredients together in a mixing bowl until smooth, then drizzle over the top of the cake. Store leftovers in the fridge for up to three days or freeze for up to two months.



Instead of putting oats in the food processor, use oat flour as a substitute; when the oats are in the food processor, they will heat up and it will change the flavor and moisture content. I would also suggest soaking the chia seeds in milk for 20 minutes before adding them to the rest of the ingredients. Doing so will expand them and give them a gelatinous texture that mimics eggs in a vegan recipe.”

—Orly Gottesman,
founder, Blends by
Orly gluten-free flour,
Englewood