Vegan Monday: A Cake Has No Name - But Has Coconut!

Ingredients:

Difficulty: Easy
(makes 1 cake in 22cm cake pan)

2 dl + 6 tbsp + 1 tsp (or 170 gr.) all-purpose flour
1 dl (or 80 gr.) granulated white sugar
1 tsp baking powder
1/2 tsp baking soda
a pinch of salt
1 tsp freshly squeezed lemon juice
1 dl (or 6 tbsp + 2 tsp) vegetable oil
1 dl (or 6 tbsp + 2 tsp) coconut milk
zest of 1 orange
1 dl (or 6 tbsp + 2 tsp) orange juice

For topping (optional):
about 150 gr. orange marmalade
3-4 tbsp desiccated coconut (or more, if you want to cover the whole surface)
coconut cream whipped with sugar
fresh fruits

Instructions:

1. Preheat the oven to 180C. Grease a 22cm cake pan and cover the base with a baking paper.

2. Put all dry ingredients (the first 5 ingredients in the list above) in a big bowl and whisk a little.

3. Add the rest of the ingredients to the dry ingredients and whisk until all ingredients are well mixed.

4. Pour the batter into the prepared cake pan. Tap onto the counter a couple of times and then put it in the oven, in medium rack and bake for about 35 minutes, or until a toothpick inserted in the middle comes out clean. When it is baked, take out of the oven and let it cool inside the pan for about half an hour. Then take it out and let it cool more, down to room temperature. When it's completely cooled, spread jam and coconut (and/or cream if you like) on top. Enjoy!