



Lemon Poppy Seed Cake

Ingredients

- ¼ cup boiling water
- ½ cup of teff grain
- 1 cup teff flour
- 3 cups whole wheat pastry flour
- ½ tsp. sea salt
- 2 Tbsp. baking powder
- ½ cup poppy seeds
- 1½ cups apple juice
- 1 cup maple syrup
- ½ cup corn oil or canola oil
- ½ cup fresh lemon juice
- ½ cup vanilla soymilk
- 1 Tbsp. vanilla

Directions

1. Preheat oven 350 F°/180 C°.
2. In a small mixing bowl, pour boiling water over teff grain. Let stand for 10 minutes.
3. In a large mixing bowl, combine without sifting teff flour through poppy seeds.
4. In a separate bowl blend room temperature wet ingredients.
5. Pour the wet ingredients onto the dry ingredients. Add teff grain and mix thoroughly.
6. Pour into a large cake pan or two 9 inch cake pans
7. Bake for 45 minutes or until an inserted knife comes out clean

We want to see how your Lemon Poppy Seed Cakes came out, send us your pictures!
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