

# LEMON OLIVE OIL FIG CAKES

Vegan, low-glycemic, gluten-free, heart healthy

This is a classic flavor combination with a modern, plant-based twist. One bite into this delicious, moist cake makes you close your eyes to savor the flavor of sweet lemon in your mouth. I combined corn flour with brown rice flour to get a perfect crumb that holds together and satisfies my craving for a little crunch. The figs also add a soft, chewy, seedy texture. This recipe consistently gets 5 stars from every test baker. Try it yourself!

## Ingredients

3/4 cup warm water  
2 tablespoons ground flaxseeds  
1 cup almond flour  
1/2 cup brown rice flour  
1/2 cup cornmeal flour  
2 teaspoons baking powder  
1/2 teaspoon baking soda  
1/2 teaspoon salt  
3/4 cup coconut sugar  
1/2 cup plant-based yogurt  
1/2 cup olive oil  
1/4 cup lemon juice  
3 tablespoons grated lemon zest

## Tops

1 cup halved dried figs  
1 cup hot water  
1/2 cup walnut halves  
finely grated lemon zest

Makes 12 cakes



1. Place ground flaxseeds into a medium bowl with 3/4 cup warm water, whisk and set aside to let thicken.
2. Preheat oven to 350°F/180°C. Prepare a 12-tin cupcake pan with paper cupcake holders.
3. In a medium size bowl stir together almond flour, rice flour, cornmeal flour, baking powder, baking soda and salt. Set aside.
4. Whisk into the soaking flax mixture: coconut sugar, yogurt, olive oil, lemon juice and lemon zest. Mix well to combine. Stir the wet mixture into the dry mixture until smooth. Use all batter to fill each cupcake tin. Pre-bake cakes for 10 minutes.
5. **Tops:** Place fig halves into hot water to soak, then drain after 5 minutes. Remove partially baked cakes from oven and decorate each cake with 3 fig halves and a half walnut. Press down slightly into partially baked cake batter.
6. Place cake pan back into oven, after rotating around so the cakes bake evenly. Finish baking another 12 minutes (total 22 minutes) until tops turn golden and a tester inserted into the side comes out clean. Do not over bake, let them stay moist. Grate fresh lemon zest over the tops as decoration.

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