

Vegan Lime Cake

This **vegan lime cake** is so good because it offers a refreshing burst of citrus flavor with a moist, tender crumb, all made without any animal products. Perfect for any occasion, it's a delightful and guilt-free dessert that everyone will enjoy.



4.67 from 9 votes

Prep Time

15 mins

Cook Time

30 mins

Total Time

45 mins

Course: Desserts Cuisine: American Diet: Vegan, Vegetarian

Servings: 10 servings Calories: 293kcal Author: Terri Edwards

Ingredients

- 1.5 cups whole wheat or spelt flour
- 1 cup whole wheat pastry flour
- 1/2 cup dry sweetener or wet sweetener like date paste, more if you like it really sweet
- 1 teaspoon baking soda
- 1 teaspoon baking powder
- 1/4 teaspoon salt
- 1/2 cup apple sauce
- 1/2 cup lime juice
- 1 cup vanilla almond milk or other plant milk
- 1 tablespoon apple cider vinegar
- 1 teaspoon vanilla extract
- 2 tablespoons lime zest

Key Lime Glaze

- 12 oz block firm silken tofu
- 3 tablespoons maple syrup
- 3 tablespoons lime juice plus zest of 1 small lime, approx 1+ Tbsp

Instructions

1. Begin by preheating the **oven to 350°F** and gathering all of the ingredients together.
2. In a large bowl, **combine all of the dry ingredients**--flours, baking powder, baking soda, salt, and sweetener (if using dry sweetener). Whisk together well.
3. In a medium-sized bowl, **mix all of the wet ingredients** for the cake batter--apple sauce, vanilla, vinegar, lime juice, and plant milk. If you are using date paste or another wet sweetener, this is the time to add it. Combine ingredients thoroughly.
4. Toss in the lime zest and stir well. NOTE: You'll need lime zest for the **cake and the frosting** recipes so go ahead and zest enough for both while you're at it. It should be a **little over 3 Tbsps total**. Just set the 1+ Tbsp for the frosting to the side for now.
5. Pour the well-blended wet mixture into the large bowl with dry ingredients and whisk together well.
6. Line an 8"x12" baking dish with parchment paper or use a silicone baking dish.

7. Pour the cake batter into the prepared baking dish, and place in the preheated oven. Bake for **approximately 30 minutes**.
8. While this is baking, go ahead and make the lime glaze
9. Since ovens vary, check near the end of baking time. **Insert a toothpick into the middle**. When it comes out clean, the cake is done.
10. Once the cake has finished cooking, allow it to **cool completely** before topping it with the frosting.

Key Lime Glaze

1. Open tofu package and drain any water. If using shelf-stable tofu, there won't be much water. For the refrigerated tofu, you'll need to drain and then press all water out.
2. Place drained and pressed tofu, maple syrup, lime juice, and zest in a blender or food processor and blend well. Remember to toss in the **portion of lime zest** for the frosting as well.
3. When the mixture is nice and creamy, **refrigerate the frosting** while the cake finishes baking and cooling down. Refrigerating helps firm up the frosting even more.

Notes

Frequently Asked Questions:

- **Q: Can I use other sweeteners like date paste?** Yes. Date paste should work fine in this recipe. Simply add it when mixing the wet ingredients instead of the dry ingredients.
- **Q: Is this lime cake recipe gluten-free?** No. If you would like to use other gluten-free flour to make this recipe, Minimalist Baker has a great gluten-free baking guide.
- **Q: How should I store this vegan cake?** It will need to be stored in the refrigerator and can be kept in an airtight baking dish with a lid for up to 5 days.
- **Q: Can it be made into cupcakes?** Yes, cupcakes sound like a great idea! Just reduce the baking time from 30 minutes to 20-25 minutes.

Thank You! <https://eatplant-based.com/glazed-key-lime-cake/>