

# Eggless Lemon and Lavender Goopy Butter Cake

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*It's almost like a lemon bar meets cheesecake with a buttery lemon cake base covered with a goopy lavender cream which stinks into the cake as it bakes creating a tender moist cake packed with zesty floral flavour.*

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## Ingredients

### Lemon Cake

- 110g dairy / dairy free unsalted butter, melted
- 150g caster sugar
- Zest from 2 lemons
- 1 tsp vanilla extract
- 100g dairy / dairy free greek style full fat yoghurt, room temp
- Lemon juice from 1 lemon
- 165g plain flour
- 1 tsp baking powder
- Pinch of salt

### Lavender Cream

- 180g dairy free / dairy cream cheese, full fat at room temp
- 300g icing sugar
- 4 tbsp cornflour

## Instructions

1. Preheat the oven to 180 degrees C (fan oven) and grease and line an 8" round springform pan.
2. Start by making the cream. In a saucepan over medium heat, add the milk. Bring to a gentle simmer and mix in the lavender gently mixing for 5 minutes. Remove from the heat and leave to cool to room temperature. Pour the mixture through a sieve to separate the lavender from the milk. Discard the lavender.
3. In a mixing bowl using a hand or stand mixer with the whisk attachment, mix the cream cheese until smooth. Then add the icing sugar and whisk until creamy. Add in the yoghurt, lavender milk and cornflour. Whisk until thick and creamy. Set aside.
4. Next make the cake. Rub the zest into the sugar and then pour in the melted butter. Whisk until combined and then whisk in the lemon juice, extract and yoghurt.
5. Sift in the dry ingredients and mix until smooth.
6. Press the cake mixture into the pan. Pour the cream on top of the lemon batter.
7. Bake for 40-45 minutes, or until the top has formed a golden skin and it's evenly risen.

- 100g dairy / dairy free greek style full fat yoghurt, room temp
- 3 tbsp culinary lavender
- 100g dairy / dairy free milk

8. Allow the cake to cool at room temperature for about 30 minutes, then transfer to the refrigerator and chill uncovered for at least 2 hours.

9. Remove from the pan and serve with a dusting of icing sugar!

