

Vegan Lime Cake

Makes about 18 cupcakes

zest from all limes used below (collect the zest before juicing limes).	Use a zester to scrape the entire outside of all limes. Only peel a thin amount of skin so you get the green and not the white underneath. Chop into fine bits.
2 cups organic sugar 1/2 cup canola oil	Beat with mixer for 2 minutes.
2 3/4 cups white whole wheat flour 1/2 tsp. salt 1 Tbsp. Ener-G egg replacer 2 teaspoons baking powder 1/2 tsp. baking soda 3/4 cup lime juice (about 7 medium/small limes) Zest from limes not used for frosting	Alternate adding flour mixture, soymilk and lime juice into the sugar / oil mixture. Fold in by hand, or pulse a couple times with the food processor. Do not overbeat or the cake will fall. Bake in cupcake tins at 350 for about 20 minutes, or bake in 13" x 9" pan, or 12" round pan--for 30-35 minutes. Bake until toothpick inserted into the center comes out clean.

Lime Frosting

Zest from 1-2 limes 6 oz. Earth Balance margarine 1 pound confectioner's sugar	Beat until blended.
Lime juice from these limes about 2 1/2 Tablespoons 1/4 tsp. salt	Little by little, add juice from 1-2 medium/small limes--be very careful not too much as it will get too thin. Use only lime juice to thin the frosting.