

GOOD SAINT

Lemon Sugar Cookie Cake

INGREDIENTS:

COOKIE BASE RECIPE

2 1/4 cups AP flour
1/2 teaspoon baking soda
1/2 teaspoon baking powder
1/2 teaspoon salt
3/4 cup (non-dairy) butter
1/2 cup sugar
1/2 cup monk fruit sweetener*
1 egg (vegan if you prefer)
1 teaspoon vanilla
2 tablespoons lemon juice
Zest of 1 lemon
Strawberries, blueberries + raspberries for topping

CREAM CHEESE FROSTING

8 oz. plain, non-dairy cream cheese
2-3 tablespoons lemon juice
Zest of half a lemon
1 teaspoon of vanilla extract
Maple syrup and/or monkfruit sweetener to taste

DIRECTIONS:

Preheat your oven to 375 degrees and line a round pan (or baking sheet) with parchment paper.

In a large sized bowl combine the flour, baking soda, baking powder, and salt together. In a smaller, separate bowl combine the sugars, egg, vanilla, lemon juice + lemon zest.

Add the wet ingredients to the dry, mixing completely. Once the dough has formed, roll it evenly into a round shape on the pan, about 1/4-1/2 inch thick.

Bake for 10 minutes or until edges begin to brown, then let cool completely. While the cookie layer cools, mix the frosting and chop up the fruit. Once cool, frost the cookie like a pizza and top with fruit. Enjoy babes!

NOTES:

You can use real butter, eggs and milk here if you prefer. I adapted this recipe from my Mom's original which did in fact use the original versions with great success.

Leftovers last up to 2 days on the counter and up to 4 days in the fridge, but - like most things in life - is best enjoyed fresh.

*You can also sub the monk fruit sweetener for stevia or more real sugar.

