



Water Cake

Servings: 12 *Prep Time:* 15 minutes *Cook Time:* 40 minutes *Total Time:* 55 minutes

Course: Dessert *Cuisine:* Italian

This simple cake is egg-free and dairy-free. It's easy to make and you can customize to create various flavors.



4.34 from 3 votes

Ingredients

- 2 cups all purpose flour
- 2 tsp baking powder
- 3/4 cup granulated sugar
- 1 cup water
- 1/4 cup vegetable, canola or olive oil
- 2 tsp vanilla
- 1 tbsp lemon zest optional

Instructions

1. Preheat oven to 350°F. Grease the interior of an 8 inch round springform cake pan. Line the bottom with parchment paper.
2. In a large bowl, add flour, baking powder, sugar. Whisk vigorously with a whisk until evenly combined.
3. Add water, oil, vanilla and lemon zest (if using). Whisk until batter is smooth and no lumps remain.
4. Pour cake batter into the prepared cake pan. Bake for about 40-45 minutes or until the

surface of the cake is a light golden brown and toothpick inserted comes out clean. Let cake cool before slicing and serving. You can dust cake with powdered sugar if desired.

Notes

- Recipe slightly adapted from Manu's Menu
- You can make this in an 8 inch or a 9 inch cake pan. Do not use a pan smaller than 8 inches because the cake will be too thick. If you are using a 9 inch pan, your cake will be much thinner and will likely require less baking time.
- This is a very simple basic cake recipe and won't have much flavor on its own. The lemon zest does help add flavor. You can also add cinnamon for a cinnamon version, espresso powder for a coffee version or orange zest instead of lemon zest.
- Measurements are in US cups.

The nutrition information provided are only estimates based on an online nutritional calculator. I am not a certified nutritionist. Please consult a professional nutritionist or doctor for accurate information and any dietary restrictions and concerns you may have.

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