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*by Liz Robb*

## Retro Cake



## Ingredients

100g butter  
70g golden caster sugar  
130g self raising flour  
1 teaspoon of vanilla extract  
1 egg  
Desiccated coconut  
Glacé cherries

## Preparation

- 1 1. Preheat the oven to 180 degrees, 160 degrees fan oven. You will need two baking trays, as the cakes will need some space to spread. Prepare the trays by greasing lightly or lining with baking parchment.
- 2 2. Cut the softened butter into little pieces and place in a large bowl. Tip in the caster sugar and cream the two together until it is light and fluffy.
- 3 3. Sift in the flour and combine it thoroughly with the butter and sugar. If you are using unsalted butter, you might want to add a small pinch of salt to the flour first.
- 4 4. Beat the egg in a separate small bowl. Add the vanilla extract and just half of the egg to the mixture and stir in well.
- 5 5. Pour some coconut into a shallow dish. Cut the sticky dough into 24 pieces. With lightly floured hands, make each piece into a ball and then flatten slightly. Place each piece in the coconut and turn, or sprinkle over more coconut on the top, to coat the cake. Space them apart on the baking sheets. Cut 12 cherries in half and gently push one half into the centre on top of each cake.
- 6 6. Bake for about 15 minutes in the preheated oven. When cooked, they should be a light brown colour, with edges just beginning to crisp. Allow to cool for a minute or two, then lift with a palette knife onto a cooling rack.
- 7 These delicious little cakes look wonderful displayed on your tea table, especially on vintage china plates or a cake stand!
- 8 Some people prefer to use oats as a coating for the cakes instead of desiccated coconut. Or you can omit the coating and cherries altogether, and sandwich two together with buttercream and jam, preferably raspberry or strawberry.
- 9 You could also experiment with making a red velvet version by using cocoa powder and red food colouring, simply sandwiched together with buttercream.

## Cooks Note

These retro little cakes, as light as a feather, with crispy edges and soft, melting centres, are

perfect with an afternoon cup of tea now, just as they were at teatime for Mum or Granny. This is a good recipe to make with children as it's really quick and easy to do, and they don't have to wait long for them to come out of the oven. And who can resist a cherry on the top! The cakes are best eaten straight away but will keep in an airtight container for a couple of days, and they can also be frozen.

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