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by Liz Robb

Lime And Coconut Cake

Ingredients

150g golden caster sugar
150g butter or soft margarine
2 large eggs
225g self raising flour
Half a teaspoon of baking powder
40g dessicated coconut, plus more for garnish
2 limes
200ml coconut milk
150g icing sugar

Servings
8
Person

Preparation

1. Preheat the oven to 180 degrees, 160 degrees fan oven.
2. Lightly grease a loaf tin [mine measured 9cm x 22cm] and line with baking parchment.
3. Beat together the softened butter, cut into cubes, or soft margarine with the caster sugar. I used a food processor to make the cake batter, but you could do it by hand if you prefer.
4. Beat the eggs in a small bowl. Sift the flour and baking powder into a larger bowl. Add a little of the egg with a heaped tablespoon of flour to the butter and sugar mix, beat together and repeat until all of the egg and flour have been incorporated.
5. Add the dessicated coconut, the finely grated zest of half a lime, a teaspoon of lime juice and half of the coconut milk. Beat everything together well then add the rest of the coconut milk and beat again.
6. Bake in the preheated oven for about an hour; use a skewer to make sure that the cake is cooked right through, if not give it a little longer in the oven. Allow to cool in the tin for a few minutes before turning out onto a cooling rack.
7. When the cake is cool, make the icing. Stir lime juice into the icing sugar a little at a time; stop when you have a consistency that is slightly runny, just enough to allow it to be drizzled onto the cake. I needed 2 and a half teaspoons altogether.
8. Drizzle the icing in lines across the cake, from side to side. Whilst the icing is still wet, scatter finely grated lime zest and dessicated coconut onto the top of the cake. Allow the icing to set before cutting the cake; it should make 8-10 slices.

Cooks Note

The flavours of coconut and lime go really well together in this easy iced loaf cake; enjoy a slice with a cup of tea!

This cake is not too sweet, I used just enough sugar to balance the lime juice and zest; if you have a very sweet tooth, add more caster sugar.