



Lime Coconut Cake

NIBBLEDISH CONTRIBUTOR

Ingredients

For an 8-inch cake tin:

- 100g creamed coconut block
- 200g self raising flour
- 200g caster sugar
- 200g butter, softened
- 4 beaten eggs
- 2 tbsp milk
- 1 tsp baking powder

- Zest and juice of 1 lime

Instructions

1. Grate the creamed coconut into a large mixing bowl.
2. Sift in the flour and baking powder, then mix in the sugar.
3. Add the eggs, butter and milk. Mix until you get a soft, smooth mixture. Gently stir in the zest.
4. Pour into a cake tin and bake at 190 degrees C for about half an hour.

5. It will be slightly springy on top and you should be able to pull a skewer out clean.
6. Prick some holes through the cake and squeeze over the lime juice evenly.
7. Cool, slice and eat!
