

Lime syrup coconut cake



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Preparation: about 20 minutes

Cooking: about 50 minutes

Serves: 8

250g unsalted butter, chopped

(at room temperature)

1 cup caster sugar

1 tsp vanilla extract

4 large free-range eggs

(at room temperature), whisked

1 cup desiccated coconut

1½ cups self-raising flour, sifted

¼ cup milk

½ cup natural yoghurt + extra to serve

1 tsp fine lime zest



Limes

• Like all citrus fruits, limes are a top source of vitamin C. This vitamin helps the body defend itself against infection.

Lime syrup

4 limes

¾ cup caster sugar

¾ cup water

1. Preheat oven to 170°C/150°C fan-forced. Grease and line a 22cm (base) round spring-form cake pan with baking paper.
2. Using electric mixer, cream butter, sugar and vanilla on high until light and fluffy. Gradually beat in eggs until combined. Using a large metal spoon, gently fold in coconut, flour, milk, yoghurt and lime zest until well combined. Pour mixture into pan and smooth surface. Bake for 45-50 minutes until golden and cooked through when tested with a skewer. Stand in pan for 10 minutes then transfer to a wire rack to slightly cool.
3. Meanwhile, to make the lime syrup, using a vegetable peeler, remove rind from 2 limes then trim off white pith. Slice rind into thin strips. Juice all 4 limes. Combine 2/3 cup lime juice, lime rind, sugar and water in a small heavy-based saucepan. Stir over medium heat until sugar dissolves. Bring to the boil then reduce heat to medium and simmer for 5 minutes until syrupy.
4. Place cake onto a large serving plate. Gently prick cake with a skewer then slowly drizzle over hot lime syrup. Set aside to cool completely. Slice and serve with thick natural yoghurt.

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