



SKYE BLUE

Kitchens

LEMON COCONUT CAKE

Line the bottom and sides of a 20cm cake tin with baking paper.
Preheat oven to 180°C

What you need:

200g softened butter (note 1)
3 eggs
1/3 cup caster sugar
230g of Baking Bag mix
2tsp baking powder
¼ cup lemon juice
1 tsp lemon essence
½ cup milk (note 1)
¾ cup desiccated coconut



To Make:

Measure out the baking bag mix and baking powder into a bowl. Set aside
Measure the sugar and butter into a bowl. Cream together with an electric mixer.
Add one egg at a time, mix together.
Add the flour mix and fold through. Add the coconut, lemon juice, essence and milk – stir through gently.
Pour into the prepared tin and bake for 30 minutes or until the cake springs back in the middle (ovens will vary). Cool on a wire rack before removing from the tin.
Decorate with Lemon Icing.

Lemon Icing:

200g icing sugar
85g softened butter (note 1)
½ tsp lemon essence (or to taste)
10ml warm water or 1 TBS coconut yoghurt
Place all the ingredients in a bowl and whisk together with electric beaters.

Note:

1. For dairy free use Olivani and non dairy milk of choice

Tip: Try making into individual mini loaf style cakes, will make 8. Cake freezes well.