

Lime and Coconut Loaf Cake Recipe for class 64

Equipment: 1 kg loaf tin buttered and lined with parchment.

Preheat oven to 170 deg Centigrade gas mark 3.

Ingredients:

225g unsalted butter plus extra for greasing

175g self-raising flour

290g golden caster sugar

2tbs whole milk

4 large eggs

25g ground almonds

30g desiccated coconut

2tsp vanilla extract

4 limes – zest of all, plus extra to serve, juice of 2

Instructions:

1. Preheat the oven to 170 deg centigrade, gas mark 3. Lightly butter a 1kg loaf tin and line with parchment.

Using an electric whisk beat the butter and 225g sugar until light and creamy. Beat in the eggs one at a time. Add ½ the lime zest and the vanilla. Now beat in the flour and a pinch of salt, the desiccated coconut, ground almonds and milk to make a thick batter. Tip the batter into the tin and smooth the top.

Bake for 1 hour – 1 hour 10 minutes, until a skewer inserted in the middle of the loaf cake comes out clean.

2. While the cake cooks, combine the remaining 65g of sugar, lime zest and all the lime juice in a small bowl. Pierce the hot cake all over with a skewer as it comes out of the oven and pour the liquid over the surface. Cool in the tin, then remove and scatter over the extra zest to serve.