



HIHS AUTUMN SHOW 2018

LEMON COCONUT CAKE

Ingredients

120g (4½oz) butter, softened
200g (7oz) caster sugar
2 eggs
200g (7oz) self-raising flour
Pinch salt
120ml semi-skimmed milk
40g desiccated coconut
2 tablespoons lemon juice

For the lemon icing

100g (3½oz) icing sugar
2 teaspoons lemon juice (as needed)

Method

Preheat oven to 180c/160fan/350f/gas4. Grease and line a 900g (2 lb) loaf tin.

In a large mixing bowl, cream butter and sugar together until light and fluffy. Add the eggs, one at a time, beating well after each addition.

Sieve the flour and salt. Add to creamed butter mixture alternately with the milk. Fold in coconut and lemon juice, mixing just enough to evenly combine. Pour cake mixture into prepared loaf tin and bake for approx 60 minutes or until skewer comes out clean.

Cool for 10 minutes in the tin and then turn out onto a wire rack.

Lemon icing

Gradually stir the lemon juice into the sieved icing sugar to make a slightly thick icing and brush over the cake. Decorate with desiccated coconut.