



Coconut Lime Cake

Serves 10-12

Cake

Zest and juice of 2 Limes
1 cup sweetened shredded Coconut
1¼ cups self-rising Flour
¾ cup superfine Sugar
¾ cup (1½ sticks) Butter, room temperature
3 large Eggs, lightly beaten
1½ tsp Baking Powder

Grate the zest of the 2 limes onto a small saucer, cover with plastic wrap and set aside. Juice the limes.

Pour the coconut into a small bowl and add the lime juice.

Let the coconut absorb the lime juice for an hour or so.

Preheat the oven to 325 and set the rack on the middle level.

Sift the flour into a large bowl, lifting the sieve up high to give the flour a good airing.

Throw in all the other cake ingredients, including the lime zest and coconut.

With an electric hand beater on high speed, beat until thoroughly combined, 2 – 3 minutes.

Divide the batter evenly between two round nonstick cake pans, smoothing to level off the tops.

Bake for 30 – 35 minutes, or until the tops feel springy to the touch.

Allow the cake layers to cook in their pans for 5 minutes, then turn out onto wire rack to cool.

They must be completely cool before being iced.

Icing

2 Limes
2½ cups powdered Sugar

Using a citrus zester to remove the lime zest in long, thin, curly strips.

With a sharp knife, remove all the white pith then carefully remove each lime segment over a small bowl to catch any juices.

Drop the segments into the bowl and squeeze any remaining juice from the skeleton of the lime and from the pith.

Sift the powdered sugar over the limes a little at a time, stirring it in carefully so as not to break up the segments too much.

When all the sugar is incorporated, let the icing stand for 5 minutes.

Put the first cake layer on a cake stand or platter and frost the top with the icing.

Add the second cake layer and frost just the top.

Arrange the lime zest curls over the top and refrigerate for 30 minutes before serving to firm up the icing.

(I had to add a little water to the icing mixture – it was very, very thick)