



Sarah's Lime, Coconut & Cardamon Loaf Cake

Sarah's servings: 12, Sarah's skill: Medium, Baking time: 50-55 mins

Ingredients

125g Soft unsalted butter
175g Caster sugar
4 Limes (zest & juice)
4 Large eggs
225g Self raising flour
60g Desiccated coconut
2 tsp Ground green cardamon
150ml Full fat coconut milk
65g Caster sugar (for lime drizzle)
2 Tbsp Toasted coconut flakes

Method

- Pre-heat the oven to 180 degrees centigrade (160 degrees fan).
- Line the bottom and grease the sides of a 2lb loaf tin.
- Place the butter and sugar in the bowl of a stand mixer and cream until light and fluffy.
- Add the eggs one at a time and mix until fully incorporated.
- Next add the flour, desiccated coconut, cardamon and lime zest (keep back a small amount of zest for decoration). Mix again until all the flour is completely mixed in.
- Finally add the coconut milk and mix again.
- Pour the cake mixture into the prepared loaf tin and level.
- Bake in the pre-heated oven for 50 - 55 minutes.
- Melt the 65g caster sugar with the juice of the 4 limes in a small pan over a low heat until the sugar has dissolved.
- With a pastry brush brush the drizzle over the loaf, sprinkle the coconut and reserved zest over the top and leave to cool in the tin.
- When the loaf is cool place on a serving plate and slice.