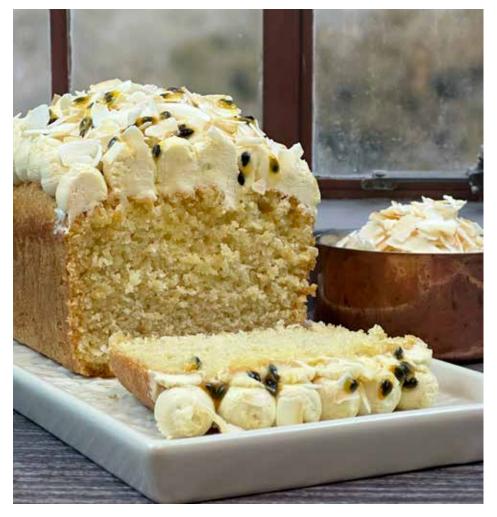
Sarahis



Passion Fruit, Lime & Coconut Loaf Cake

Ingredients

Cake:

200g Soft Unsalted Butter 175g Caster Sugar 4 Large Eggs 200ml Full Fat Coconut Milk 250g Self Raising Flour 75g Dessicated Coconut

Drizzle:

3 Passion Fruit I Lime (zest & juice) 50g Caster Sugar

Method

- Preheat the oven to 160 degrees centigrade (140 fan).
- Line and grease a 2lb loaf tin.
- Place the butter and sugar into the bowl of a stand mixer and beat until light and fluffy.
- Add the eggs one at a time and mix between each egg.
- Add the coconut milk and mix again.
- Add the flour and Dessicated coconut and mix again.
- Put the cake mixture into the prepared tin and level.
- Bake for 70 minutes or until a skewer comes out cleanly.
- To make the drizzle: Remove the pulp from the passion fruit and sieve to remove the seeds.
- In a small bowl take about 2 tablespoons of the passion fruit juice and add 2 teaspoons of the seeds and mix. Set aside for the topping later.
- Zest the lime and set aside for the icing.
- Add the juice of the lime and the sugar to the remaining passion fruit juice and mix.
- When the cake is baked brush the drizzle over the top and leave to cool in the tin.
- To make the icing: In the bowl of a stand mixer add the marscapone cheese, sugar, lime zest and icing sugar and mix until smooth.
- Place the icing in an icing bag with a 1A piping nozzle.
- Pipe individual ball shapes from left to right until the cake is covered in icing.
- Sprinkle with some coconut flakes or dessicated coconut and drizzle the passion fruit juice and seeds over the top to finish.

lcing:

250g Full Fat Marscapone Cheese 75g Soft light brown sugar 50g Sieved icing sugar Zest of I Lime

2 Tbsp Coconut Flakes/ Dessicated Coconut