



## Passion Fruit, Lime & Coconut Loaf Cake

Sarah's Servings: 9 Sarah's skill: Medium, Baking time: 70 minutes

### Ingredients

#### Cake:

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

#### Icing:

250g Full Fat Marscapone Cheese  
75g Soft light brown sugar  
50g Sieved icing sugar  
Zest of 1 Lime

2 Tbsp Coconut Flakes/ Dessicated Coconut

#### Drizzle:

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

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### 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.