**Lime and Coconut Cake**

**Season:** Winter

**Serves:** 32 tastes

**Recipe source:** adapted from vjcooks.com

**Fresh from the garden:** limes

Note: As this cake needs time to cool completely before icing, you will make the recipe and once it is the oven cooking, you will make the icing for cakes that have already been cooked and cooled.

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| **Equipment:**  Chopping boards  Zester  Juicer  Knives  Measuring cups and spoons  Sieve  Whisk  Spatula  Medium mixing bowl  Large mixing bowl  2 x 18cm square cake tins, lined with baking paper  Cooling rack  Serving platters | **Ingredients:**   * 1 tablespoon lime zest (zest of 2 limes) * ¼ cup lime juice (juice of 2 limes) * ½ cup canola oil * 1 cup caster sugar * 2 eggs * 1 cup coconut cream * 1 cup desiccated coconut * 2 cups plain flour * 1 teaspoon baking powder * 1 teaspoon baking soda  **Icing**  * 2 cups icing sugar * 2 tablespoon coconut cream * Zest of 1 lime * 2 tablespoon lime juice * Edible flowers for garnish |

**What to do:**

1. Preheat oven to 170°C, eco-fan setting.
2. In a large bowl, whisk lime zest, lime juice, oil, sugar, eggs and coconut cream until well combined.
3. Add the desiccated coconut and sift in flour, baking powder and baking soda.
4. Gently fold the ingredients together using a spatula. Do not overmix.
5. Divide evenly between 2 x 18cm square lined cake tins and bake for 20-25 minutes or until golden and a skewer comes out clean.
6. Once cooked, remove cakes from tray after 10-20 minutes and place on a wire rack to cool.
7. Icing: Mix all of the ingredients together then smooth over the cooled cakes.
8. Cut cakes into 16 squares each and decorate with edible flowers.