

INDIAN COCONUT CAKE

PREPARATION : 30 min

COOKING TIME : 30-35 min

PRE-HEAT : 200° C / 180° F

INGREDIENTS

- 200 g self-raising flour (+ baking powder)
- 150 g caster sugar
- 75 g shredded coconut
- 150 g butter (melted)
- 3 eggs
- 125 ml milk
- 25 ml lime juice (optional)
- 1 tbsp finely grated lime rind (optional)



PREPARATION

1. **Beat icing sugar and egg yolks** in a mixing bowl.
2. **Add milk and coconut** (and lime if you're using it) to the mixture and whisk until smooth.
3. **Now fold in the flour** and baking powder to the batter. Do it very gradually to avoid any lumps.
4. Finally add in beaten white eggs;
5. Pour batter in greased baking tray and bake it on 200° C / 180° F for 30-35 minutes.
6. When sponge is ready let it cool down.
7. When ready to serve, decorate with some shredded coconut. Better serve icy.