



## Heather's Lime and Coconut Cake.

6oz 175g SR Flour

3oz 75g soft margarine

3oz 75 g granulated sugar

2 eggs

1oz 25g Coconut cream grated

1 tsp ground ginger

Zest of half a lime

2oz 25g sultanas

### Icing

Zest & juice of half a lime

Icing sugar.

Cream margarine and sugar. Beat in the eggs. Add the coconut cream, ginger, flour, sultanas and lime zest and mix thoroughly.

Tip into oiled tin and bake at 180 C fan for about 30 - 45 mins until a skewer comes out clean and the top is slightly browned. I used an 8 inch tin.

Mix lime juice with sifted icing sugar to make a fairly thick icing. Spread on cooled cake and sprinkle with the other half of the lime zest.