

## **LIME, COCONUT AND GINGER CAKE**



### **Ingredients**

175g Butter

175g Golden caster sugar

5 Limes, juice and zest

3 Eggs beaten

125g Plain flour

75g Desiccated coconut

1 Tsp baking powder

3 Balls stem ginger

2 Tbs stem ginger syrup

Handful of sultanas

100g Sugar

Crystallised ginger or coconut flakes for decoration and some lime gratings

## **Method**

1. Line a loaf tin.
2. Beat the butter and sugar till fluffy.
3. Add grated lime zest.
4. Add the eggs gradually.
5. Add the flour, desiccated coconut, sultanas, baking powder stem ginger and syrup, 2 tablespoons of lime juice and pinch of salt.
6. Pour into tin and bake for approx. 1 hour or until cooked. 180c
7. Mix the sugar with the remaining lime juice and pour over the cake and decorate.

Tip – to get the maximum juice from the limes heat them in the microwave for 30 seconds and then juice.

I didn't have stem ginger so I peeled and sliced some fresh ginger and simmered it in water until soft. I added some sugar to the water to make a syrup.