PREP: 20 min
COOK: 55 min
SERVES: 12

Coconut and lime bundt cake

This easy, moist cake is bursting with tropical flavour, full of creamy coconut and sharp lime. It's perfect with a cuppa in the afternoon.

Ingredients

Cake

185g butter, softened
1¼ cups (275g) caster sugar
3 large eggs
2½ cups (375g) self-raising flour
½ cup (125ml) coconut cream
2 tbsp (40ml) lime juice
2 tbsp water
1 tsp Queen Organic Vanilla Bean Paste
1 cup (75g) flaked coconut, toasted

Icing

1 cup (150g) icing sugar

Method - Cake

STEP 1

Pre-heat the oven to 160C (fan-forced) and lightly grease a 10 cup capacity bundt tin with butter.

STEP 2

In the bowl of an electric mixer, beat the butter until light and creamy then slowly add the sugar, beating until light and fluffy. Add the eggs, one at a time, making sure each one is incorporated before adding another. Scrape down the bowl.

STEP 3

In a separate bowl, stir the coconut cream, lime juice, water and vanilla together. Add half the flour to the mixer and beat it through then add half the coconut cream mixture. Repeat with the remaining ingredients. Take the bowl off the stand and fold through the toasted coconut.

STEP 4

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Ingredients

1-2 tbsp water

¼ tsp coconut essence

½ tsp finely shredded lime rind

extra coconut, lime zest and icing sugar for decorating

Method - Cake

Bake for 45-55 minutes or until a cake tester inserted in the middle comes out clean. Leave to rest in the tin for 10 minutes then transfer to a wire rack to cool.

Method - Icing

STEP 1

To make the icing, mix all the ingredients together until they form a drizzle. Drizzle over the cooled cake then top with coconut, lime and dust with icing sugar.

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