



PREP: 60 min  
COOK: 30 min  
SERVES: 10-12

## Coconut and Limoncello Cake with Honey Buttercream & Lemon Curd

This beautiful cake by Lyndel Miller in her book 'Naked Cakes' has a coconut cake base, which is beautifully teamed with lemon liqueur, lemon curd and notes of vanilla and honey.

### Ingredients

#### Assembly

- 2 Coconut Cakes
- 1 quantity Honey Buttercream
- 1 quantity Lemon Curd
- 1 quantity Limoncello Glaze

#### Coconut Cake

- 1 3/4 cup + 2 tbsp (280g) plain flour or gluten-free plain flour
- 1 tbsp baking powder
- 3/4 tsp fine salt
- 5 large egg whites

### Method - Coconut Cake

#### STEP 1

Preheat the oven to 170°C (fan forced). Lightly grease a 20 cm (8 inch) round cake tin. Sift the flour, baking powder and salt into a bowl and use a hand-held whisk to combine well. Using a fork, lightly beat the egg whites and the egg in a bowl, then add the coconut cream, vanilla and coconut extract and whisk until well combined.

#### STEP 2

Using an electric mixer, beat the butter and sugar until light and fluffy. With the mixer on low speed, gradually add the flour mixture and the egg mixture alternately and beat until well combined. Spoon the batter into the prepared tin and smooth the top. Bake for 20–30 minutes or until a skewer inserted into the centre of the cake comes out clean. Let the cake stand in the tin for 10 minutes, then turn out and transfer to a wire rack to cool completely.

Why not take a photo and share your version with us.  
Tag [#queenfinefoods](#) on Instagram or post to our [Facebook](#) page.

Visit [queen.com.au](http://queen.com.au) for recipes, tips, tutorials, products and to upload your own recipe.



## Ingredients

- 1 large egg white
- 1 cup (250ml) coconut cream
- 1 tsp Queen Vanilla Bean Paste
- 1 tsp Queen Natural Coconut Essence
- 170g unsalted butter, softened, plus extra for greasing
- 220g (1 cup) caster (superfine) sugar

### Honey Buttercream

- 1 3/4 cups + 1 tbsp (270g) icing sugar, sifted
- 125g cream cheese, softened
- 1 tbsp milk
- 1 tsp Queen Vanilla Bean Paste
- 50ml honey

### Lemon Curd

- 2 large eggs, lightly beaten
- 55g unsalted butter
- 1 cup (250ml/360g) honey
- Juice of 2 lemons (approx 90ml)
- Finely grated zest of 1 lemon (approx 1 tbsp)

### Limoncello Glaze

- 1 cup + 2 tbsp (170g) icing sugar, sifted
- 2 tsp freshly squeezed and strained lemon juice
- 2 tbsp Limoncello

## Method - Honey Buttercream

### STEP 1

Using an electric mixer, beat all the ingredients together for 3–5 minutes or until light and fluffy. Set aside until ready to assemble.

## Method - Lemon Curd

### STEP 1

Place all the ingredients in a heatproof bowl over a saucepan of just simmering water, making sure the base of the bowl doesn't touch the water. Whisk continuously for 15 minutes or until the mixture thickens enough to coat the back of a wooden spoon. Remove from the heat, cool slightly, then pour into sterilised jars, or cool and serve on a cake. Keeps in the refrigerator for up to 2 weeks.

## Method - Limoncello Glaze

### STEP 1

Whisk all the ingredients together until smooth.

## Method - Assembly

### STEP 1

Pour the limoncello glaze evenly over the top of the cooled cakes and allow to stand until set.

### STEP 2

To assemble, place one of the cakes on a cake stand or serving plate. Using a clean, damp spatula, spread half the honey buttercream over the top of the cake. Place the second cake on top and spread the remaining buttercream over the top of the second cake. Use some of the buttercream oozing out of the layers to thinly 'whitewash' the sides.

### STEP 3

Just before serving, spoon the lemon curd over the top of the cake, allowing some to drizzle down the side. Cover the lemon curd with coconut flakes, piling them a little higher in the centre and allowing them to spill slightly over the side of the cake, into the drizzling lemon curd. Pile several large rose petals in the centre of the cake if desired.

Why not take a photo and share your version with us.  
Tag [#queenfinefoods](#) on Instagram or post to our [Facebook](#) page.

Visit [queen.com.au](http://queen.com.au) for recipes, tips, tutorials, products and to upload your own recipe.