

Whitworths

Coconut & Rose Drizzle Cake



INGREDIENTS

50g **Whitworths Ground Almonds**
45g **Whitworths Desiccated Coconut**
3 medium eggs
170g golden caster sugar
170g self raising flour
150g salted butter, melted
125g icing sugar
rose water, splash of
2 tbsp water
edible flowers for decorating

 Serves 10  Prep 30 mins  45 mins

READY...STEADY...BAKE

- ♥ Preheat your oven to 190°C / Fan 170°C / Gas Mark 5 then grease and line a 2lb loaf tin with baking parchment.
- ♥ Whisk the eggs and caster sugar together in a food mixer, on high, for 5 minutes until light and fluffy then using a metal spoon, fold in the flour, ground almonds and melted butter.
- ♥ Set aside a teaspoon of the coconut for the icing then fold in the rest of the coconut.
- ♥ Spoon the mix into the prepared tin then bake in the centre of the oven for 45 minutes (test with a skewer, if it comes out clean then it's cooked!)
- ♥ Allow to cool in the tin for 10 minutes, then remove from the tin and leave to cool completely.
- ♥ Meanwhile to make the drizzle... place the icing sugar into a bowl, add 1 tbsp water then mix to a paste.
- ♥ Add a few rose water drops at a time, until the icing has a hint of rose. Adding more water if needed to make the icing thin enough to drizzle. Stir in the set aside coconut.
- ♥ Drizzle over the cooled cake, decorate with the flowers then leave to set before serving.

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Happy Baking!