




# Whitworths

## Coconut & Lime Drizzle Cake



### INGREDIENTS

- 80g **Whitworths Desiccated Coconut**  
plus a little extra for sprinkling on top!
- 165g unsalted butter, softened
- 165g caster sugar
- 3 medium eggs
- 130g self-raising flour, sieved
- 1 lime, zest and juice
- 68g icing sugar

 Serves 10  Prep 20mins  45-50mins

### READY...STEADY...BAKE

- ♥ Preheat your oven to 180°C / Fan 160°C / Gas Mark 4, then grease and line a 1lb loaf tin with baking parchment.
- ♥ Cream the butter and the sugar together, until light and fluffy.
- ♥ Add the eggs, one at a time, beating well after each egg.
- ♥ Fold in (with a metal spoon), the sieved flour, half the lime zest and the coconut.
- ♥ Place into the tin, level the top then bake in the centre of your preheated oven for 45-50 minutes until golden on top (test with a skewer, if it comes out clean the cake is cooked). Leave to cool.
- ♥ Once cool, turn out. Mix the icing sugar with 1tbsp lime juice to form a runny icing.
- ♥ Pour the icing over the top of the cooled cake allowing it to drizzle down the sides, then decorate with the rest of the lime zest and a sprinkle of coconut. Slice, serve and enjoy!

for more recipes visit [www.whitworths.co.uk](http://www.whitworths.co.uk)

## Happy Baking!