

Lime, Sour Cream and Coconut Cake

Serves 10

Baking was my first love in the culinary world and I find any excuse to make a cake. This cake is super moist with a subtle citrus flavor and soft decadent texture. You can serve it as a dessert or as a treat through the day. I like it warm out of the oven with thick double cream and blueberries.

The Cake

125g butter, softened
200g (1 cup) caster sugar
3 eggs
Zest of 1 lime, very finely grated
Juice of 2 limes
1 ½ cups SR Flour, sifted
200g (¾ cup) sour cream
2/3 cup coconut flakes

The Syrup

1/3 cup water
150gms (¾ cup) sugar

To Serve

Thick double cream
1 punnet of fresh blueberries

1. Preheat oven to 180°C.
2. Grease a 20cm round baking tin and line the base with baking paper (preferably a spring form tin).
3. Put the butter and caster sugar in the bowl of an electric mixer and beat until pale.
4. Beat in the eggs, one at a time, beating well between each addition.
5. Add the lime juice and zest and mix well.
6. Fold in the self-raising flour and the coconut.
7. Stir in the sour cream.
8. Spoon into the prepared tin. Bake for 50 minutes or until a skewer inserted into the centre comes out clean.
9. Meanwhile place the water and sugar in a small saucepan and cook over low-medium heat until the sugar has dissolved. Increase the heat and simmer for 3 minutes.
10. As soon as the cake is removed from the oven, pierce it 10-12 times with a fine skewer and pour the hot syrup over the top.
11. Allow the cake to cool in the tin and then run a knife around the edge to loosen the cake from the tin. Remove to a serving plate and serve with cream and berries on the side.