

Mrs Lyon's COCONUT & RASPBERRY CAKE



INGREDIENTS

- 240g Plain Flour
- 280g Caster Sugar
- 40g Desiccated Coconut
- 80g Soft Unsalted Butter
- 3tsp Baking Powder
- 40ml Milk
- 3 Eggs
- 200ml Coconut Milk

For the frosting

- 500g Icing Sugar
- 180g Soft Unsalted Butter
- 60ml Coconut Milk

PREP TIME

- Prep | 15 m
- Bake | 25 m
- Duration | 3 days

PRO TIP

For the perfect slice
Before cutting your cake heat your
knife under a hot tap.

METHOD

01

Preheat the oven to 150°C
Mix the dry ingredients with the
butter in a stand mixer or use a hand
mixer until a sand-like consistency.
In a jug mix the eggs with both milks.

02

On a slow setting gradually add the
liquid ingredients to the dry
ingredients.

03

Turn off the mixer and scrape down
the sides of the bowl. Mix again on
medium-high for approx 40 seconds.
Split evenly between 2 lined 8" cake
tins and bake for 25 mins.

04

For the frosting, sieve the icing sugar
and mix with the butter until well
combined and free of lumps of icing
sugar. With the mixer on a slow
setting gradually add the milk until
your desired texture is achieved. Mix
on high for 30 seconds.

05

Once the cakes are completely cool
stack them with a layer of good
quality raspberry jam and a layer of
the creamy frosting. Spread the
frosting around the sides of the cake
and on top. Finish with a sprinkle of
desiccated coconut and fresh
raspberries. Enjoy!