



COOL CAKES
BY CHRIS



RECIPE CARD

Coconut and
raspberry loaf cake

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FOR USE WITH A 2lb LOAF TIN. SERVES APPROX 12-16

Ingredients

FOR THE CAKE

- 135g soft butter
- 4 large eggs (room temperature)
- 8 tbsp whole milk
- 135g caster sugar
- 100g dessicated coconut
- 240g plain flour
- 2.5 tsp baking powder

FOR THE TOPPING

- Dessicated coconut (approx 4 tbsp)
- Raspberry jam (approx 1/3 jar)

FOR DECORATION (optional)

- Handful of raspberries

Equipment

- 2lb loaf tin
- Baking/greaseproof paper
- Spatula
- Selection of small and medium bowls
- Stand mixer/hand mixer or large mixing bowl
- Measuring spoons
- Measuring scales
- Sieve
- Wire cooling rack
- Wooden skewer/cocktail stick



Method

1. Pre-heat oven to 180° (conventional) or 160° (fan).
2. Grease and line a 2lb loaf tin with greaseproof baking paper.
3. Place all the ingredients apart from the raspberry jam in a large mixing bowl and mix well on medium/high speed for 1-2 minutes until you have a smooth, even batter.
4. Pour the batter into the lined tin and level the surface. Bake for 50 minutes or until a skewer inserted into the middle of the cake comes out clean.
5. Remove from the oven and leave to cool in the tin for 10 minutes before turning out and leaving to cool completely.
6. When the cake is cold, spread with the raspberry jam and sprinkle generously with desiccated coconut.



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