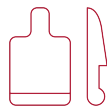




Lemon coconut cake



DIFFICULTY: EASY



PREPARATION TIME: 30MINS



COOKING TIME: 30MINS



SERVES: 6 PORTIONS FOR
250ML SCREW-TOP JARS

Ingredients

1 large organic lemon
180 g brown demerara sugar
125 g soft butter
Vanilla pulp of ½ vanilla pod
2 eggs (medium size)
240 ml buttermilk
170 g flour
100 g coconut flakes
1 full tsp cream of tartar
¼ tsp baking soda
A pinch of salt
Soft butter and flour for the jars
Icing sugar and coconut flakes for garnish

Method

Wash the lemon thoroughly with hot water, dry and grate lemon zest. Squeeze the juice into a cup. Cover the clean and sterilized glasses with butter and a layer of flour. Preheat oven to 160°C CircoTherm®. Mix sugar, butter, lemon zest and vanilla pulp and whisk until frothy. Add eggs and buttermilk and keep blending for another five minutes. Add flour, coconut flakes, cream of tartar, baking soda and salt and mix only briefly. Add lemon juice. Pour dough into the jars and bake on shelf position 2 for 30 minutes until golden. Check with a skewer if ready since the duration depends on the thickness of the glasses. Remove jars from the oven. Close while still hot to preserve. Refrigerated they last for at least two weeks. To eat them straight away, allow to cool down and serve in the jar or flip them onto a plate and garnish with icing sugar and coconut flakes.

For other popular lemon recipes and tips visit:

- [How to grow a lemon tree](#)
- [How to make preserved lemons](#)
- [Classic lemon tart recipe](#)

Notes

If you want your cake even more lemony, add lemon zest to the garnish!