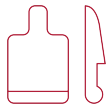




Coconut and Lime Tea Cake



PREPARATION TIME: 30
MINUTES



COOKING TIME: 60-65
MINUTES

Ingredients

2 cups SR flour, sifted
1 x 145g jar [Gewürzhaus Coco's Organic Coconut Blend](#) (see note)
125g butter
2 eggs, lightly beaten
1/2 cup lime juice
Finely grated rind of 1 lime
1 cup castor sugar
125g butter
2 eggs, lightly beaten
Pure cream, for serving

[Gewürzhaus Coco's Organic Coconut Blend](#) can be purchased online or in-store. For more information please visit: <https://gewurzhaus.com.au/product/cocos-organic-coconut-blend-145g-l/>

Notes

Method

Preheat oven on CircoTherm® to 160°C. Grease and fully line a 23cm cake pan.

Combine in a bowl the flour and Coconut Blend, rub in the butter until the mixture resemble breadcrumbs then stir though the egg to make a soft dough. Press 2/3 of the mixture into the cake pan. Reserve remaining 1/3 for topping.

In a saucepan combine the juice, rind, castor sugar, butter and eggs, whisk over induction setting 5 until the butter has melted, increase the setting to 8, continue stirring and allow the mixture to come quickly to the boil and thicken. Remove from the heat and cool slightly.

Pour the lime mixture over the prepared base then crumble over the reserved mixture.

Bake for 50-55 minutes or until golden and cake is cooked through. Allow to cool in the tin on a wire rack. Serve sliced with a dollop of cream.