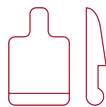




# Mini Coconut and Coffee Bundt Cakes



DIFFICULTY: EASY



PREPARATION TIME: 25  
MINUTES



COOKING TIME: 15 MINUTES



SERVES: 12

## Ingredients

### Cakes

- 170g butter, softened
- 125g caster sugar
- 1 tsp vanilla extract
- 2 eggs
- 135 ml coconut milk
- 1 tsp instant coffee, dissolved in 2 tsp boiling water
- 150g self raising flour
- 50g desiccated coconut

### Icing

- 100g icing sugar
- 1 tsp instant coffee, dissolved in 2 tsp boiling water
- 2-3 tsp extra water
- 2 tbsp shredded coconut, optional

Add a low level of steam if VarioSteam is available.

## Method

Grease 12 mini bundt pans. Preheat oven on CircoTherm® to 170°C (see notes if you have an added steam oven).

Cream butter, sugar and vanilla until light and creamy. Add eggs one at a time. Fold in the coconut milk, coffee, flour and coconut alternatively. Put batter in a piping bag with no nozzle and pipe evenly into pans. Bake for 15 minutes or until cooked.

Turn out cakes onto a wire rack. Make coffee icing by mixing icing sugar, coffee mixture and enough water to make a pouring consistency. Pour over bundt cakes and sprinkle with a little shredded coconut.

## Notes

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Add a low level of steam if VarioSteam is available.