COOKING PASSION SINCE 1877

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 pipping 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

Add a low level of steam if VarioSteam is available.

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