
COCONUT LIME CAKE

Neither coconut nor lime are favorite flavors of mine, but somehow together they are magical. This cake came out nearly perfect the first time I tried it, and I became somewhat obsessed with trying to perfect the consistency. It was light and fluffy, but too crumbly. I changed the ratio of flours and it burned. It needed more fat, but I didn't want to add more oil and weigh the cake down; finally, I figured out the trick to keeping it fluffy AND moist is to get as much fat as possible from the coconut milk (see instruction #4). Three trial runs later, and bam, one quadruple-coconut, double-lime miracle.

INGREDIENTS

CAKE

- ½ cup + 2 tbsp lime juice
- 2 tbsp lime zest
- ¼ cup melted coconut oil
- 1 can full fat coconut milk
- 1 ¾ cup self-raising flour
- ¼ tsp salt
- 1 teaspoon baking powder

- ¼ tsp baking soda
- ½ cup granulated sugar
- ½ cup unsweetened shredded coconut

TOPPING

- ¾ cup coconut flakes
- ½ cup powdered sugar
- 2-3 tbsp lime juice
- 1 tsp lime zest

INSTRUCTIONS

1. Prep Work: Place the can of coconut milk into the fridge at least one hour in advance. Grease or line loaf tin. Make sure there is a low shelf in the oven available for baking (the closer the cake to the top of the oven, the browner the coconut flake topping). Preheat oven to 160C.
2. Zest and then juice 4-6 large limes (6-8 if they are small). You need approximately ¾ cup of lime juice and 2-3 tbsp of lime zest in total. Pour 2 tbsp of the lime juice and 1 tsp of the lime zest into an airtight container and store in the refrigerator. Add the rest of the lime juice (~ ½ cup + 2 tbsp) and lime zest (~ 2 tbsp) to a small bowl and set aside.
3. Add the flour, sugar, shredded coconut, baking powder, baking soda, and salt, and to a large bowl. Whisk with a fork to combine and set aside.
4. *To measure coconut milk:* The objective is to get as much fat from the coconut milk as possible. Remove from the fridge and open the can of coconut milk from the bottom so that the thick, creamy part is on top. Scoop the thick part into a measuring cup (should be approximately ½ cup). Pour from the can the remaining thin coconut milk into the measuring cup until the total volume of coconut milk is ¾ cup. Add the ¾ cup coconut milk and ¼ cup

melted coconut oil to the lime juice and zest. Mix well with a fork or whisk, making sure to break up the thick coconut milk.

5. Add the coconut-lime wet mixture into the dry mixture and stir with a wooden spoon until just combined. The lime juice will react with the baking powder and soda to form bubbles which will keep the cake light and airy, so do not overmix. The mixture should be fluffy, almost pancake-like.
6. Spoon the batter into the pre-greased or lined loaf tin. Top the mixture with coconut flakes.
7. Bake for 30-35 minutes at 160C. Bake the cake on a middle or low shelf to keep the coconut flakes from burning.
8. Allow the baked loaf to cool in the tin at room temperature for about at least an hour, then cover loosely. If you store the cake overnight in an airtight container, the coconut topping will get soggy, especially if the cake has not completely cooled.
9. Prepare and ice the loaf just before serving. Add the powdered sugar to a bowl. Add the lime juice-zest mixture one small spoonful at a time, mixing in between, until you reach your desired consistency. Drizzle or pipe the icing onto the loaf, then serve.

FOOD WASTE TIPS: Limes can be used for a variety of household cleaning activities. Use your juiced limes to help lift grease from countertops and pans, or add to a bowl with water and baking soda to freshen up a grimy appliance. I also store my leftover citrus fruits in the fridge or freezer to add a little flavor to hot or cold water respectively.