

Coconut lemon syrup cake



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Woman's Weekly

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Ingredients

250 g	Butter
2 cups	Sugar
6	Eggs
2½ cups	Desiccated coconut
1	Lemon
3 cups	Flour
3 tsp	Baking powder
400 ml	Coconut cream

Lemon syrup

½ cup	Sugar
½ cup	Lemon juice

Directions

1. Soften butter in a bowl. Beat in sugar until pale and creamy. Separate eggs and beat yolks into sugar mixture, one at a time. Fold in coconut and 2 tablespoons lemon rind. Sift over flour and baking powder. Fold into butter mixture with coconut cream. Beat egg whites until soft peaks form. Fold into cake mixture.
2. Pour into a baking paper-lined 32 x 24cm roasting tin. Bake at 180 degrees C for 40 minutes or

until cake springs back when lightly touched. Prick cake all over with a skewer and pour over lemon syrup. Stand for 15 minutes before cutting. Serve warm as a dessert or cold.

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