

COCONUT BERRY CAKE



PREPARATION TIME: 10 MINS

COOKING TIME: 75 MINS

SERVES: 10

INGREDIENTS

- 1 ½ cups self raising flour
- 1 cup sugar
- 1 ½ cups desiccated coconut
- 3 eggs, lightly beaten
- 125g butter, melted
- ½ cup milk
- 1 tsp vanilla essence
- ¾ cup raspberries
- ½ cup raspberries, extra
- 1 tbs demerara sugar

PREPARATION

Preheat oven to 175°C.

Grease a deep 20cm round cake pan and line the base with baking paper.

METHOD

- * With a spoon, mix together the flour, sugar and coconut in a bowl.
- * Add in the eggs, butter, milk and vanilla and stir until all combined together.
- * Put half the cake mix into the cake pan, sprinkle the raspberries evenly over the mixture, and then spread the rest of cake batter over the berries.
- * Sprinkle the extra berries and demerara sugar on the top and pop it in the oven for about 1 ¼ hrs or until a skewer comes out clean.
- * Allow cake to cool in pan for 5 mins before putting onto a wire rack. Serve warm or cold with cream or icecream.

REHEATING, STORAGE & LEFTOVERS

- * Store in an airtight container for up to 3 days or freeze.
- * If you're lucky enough to have leftovers, eat cold or reheat in oven or microwave.

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VARIATIONS & TIPS

- * This recipe is so versatile and fool proof!
- * Try making it with different fruits - I've used frozen raspberries, frozen mixed berries, fresh rhubarb and (my favourite) fresh or frozen mango. The berries and rhubarb balance the sweetness with a lovely tangy tartness.
- * I've also made it with different types of sugar (e.g.: raw, demerara, caster, coconut), shredded or desiccated coconut and I usually use gluten free self raising flour instead of wheaten flour.
- * The mixture is quite thick and gluggy before cooking, but it turns out to be a very delicious moist cake.

NOTE

Always look for organic ingredients to be sure you are avoiding additives or check the label carefully to ensure there are no nasties in your ingredients. Frozen berries are known for having high levels of pesticides, so always best to source organic products such as Oob frozen berries.

Source:

Adapted from The Australian Women's Weekly Best Food Collection.