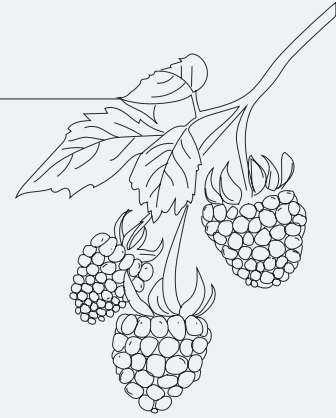


# RASPBERRY, COCONUT AND LIME CAKE



## Ingredients

### Serves 8

- 200g unsalted butter, softened
- 200g caster sugar
- 3 eggs
- Juice and zest of two limes
- 150g sour cream or creme fraiche
- 100g desiccated coconut
- 250g self raising flour
- 125g raspberries, plus extra to serve

### Lime sour cream glaze

- 70g sour cream or creme fraiche
- 150g icing sugar, sifted
- Zest of a lime and juice, if needed
- Shredded coconut, to serve

## Method

Preheat oven to 180C. Grease and line a 23x13x8 cm loaf pan.

Cream the butter and sugar with a wooden spoon or in a stand mixer fitted with a paddle attachment until light and fluffy (around 3 minutes). Beat in the eggs, one at a time, followed by the zest and juice of the limes. Mix in the sour cream then the coconut. Finally sift in the flour and stir until just combined. Gently fold in the raspberries and spoon the batter into the prepared cake tin and bake for 50-60 minutes until a skewer is clean when inserted or the top of the cake bounces back when pressed. Allow to cool in the tin briefly then complete cooling on a wire rack.

Make the glaze by combining the sour cream in a medium bowl with the icing sugar and lime zest. The glaze should be pouring consistency, but not too thick. Add in a little lime juice if needed. If it is too thin, add some more icing sugar. Pour the glaze over the cake and allow it to drip down the sides. Scatter with some shredded coconut and serve with extra raspberries, if desired.

