

EASY COCONUT CAKE

2 tablespoons desiccated coconut

1½ cups self-raising flour

1 cup castor sugar

Pinch salt

125g melted butter

½ cup milk

2 eggs lightly beaten (700G x12 carton) size.

Vanilla to taste or can use grated zest from lemon or orange.

Mix sugar salt & coconut in a bowl add sifted flour then stir melted butter and milk into dry ingredients and then eggs & vanilla or zest from lemon or orange. Beat until well combined then put into an 18cm x 28cm tin lined with baking paper, cook at 180C in the centre of the oven for about 30mins until light golden on top or a skewer inserted in the middle comes out clean. I then ice with vanilla, lemon or orange icing while still warm, sprinkle with desiccated coconut then remove from the tin once icing is set or remove from tin while still warm then ice.