



RASPBERRY COCONUT LOAF

Cake

140g desiccated coconut
220g self-raising flour
300g caster sugar
375ml of milk or coconut milk
1 ½ cups of frozen raspberries

Icing

100g icing sugar
6 frozen raspberries, defrosted
Little lemon juice
½ cup shredded coconut, toasted.



METHOD:

Preheat oven to 180 degrees. Grease with spray oil a 21cm x 11cm loaf tin and line with baking paper

In a mixing bowl, place all cake ingredients and mix with a wooden spoon until a smooth batter forms.

Pour the batter into the loaf tin and bake for 1 hour. Test by inserting a skewer into the centre and if it comes out clean, it is done.

Remove from oven and allow to sit in cake tin for 5 minutes before turning out on to a wire rack to cool.

Now for the icing. Place your defrosted raspberries into a sieve with another bowl underneath.

With a spoon press down and catch the juices. Place the juice into another small bowl with the icing sugar. Discard the seeds from the sieve

Add a little lemon juice to the icing sugar if it's still too thick - this will make the icing a little more runny. Stir with spoon

Drizzle over cake once cooled and allow to dribble down the sides then top with some toasted shredded coconut.