

Coconut and raspberry loaf cake



Simple recipe,
tasty result

Delicious dessert

Makes
10
slices

Prep in
25
mins

Bake in
1hr

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Coconut and raspberry loaf cake

MAKES: 10 SLICES
TAKES: 25 MINUTES TO
MAKE & 1 HOUR TO BAKE

150g unsalted butter
150g golden caster sugar
1 tsp vanilla extract
3 Co-operative free range eggs
250g self raising flour
100g desiccated coconut
4 tbsp semi skimmed milk
6 tbsp raspberry jam

For the icing
80g icing sugar
2 tsp raspberry jam
2 tsp hot water

FOR THE TOPPING

2 tbsp desiccated coconut

1 Preheat the oven to 180°C/fan 160°C/Gas 4. Grease a 900g loaf tin. Beat the butter, sugar and vanilla together until fluffy. Beat in the eggs one at a time with a little of the flour.

2 Fold in the coconut, remaining flour and milk. Spoon $\frac{3}{4}$ of the cake mix into the tin and top with the jam. Spoon the rest of the cake mix on top.

3 Bake for 35 minutes, cover and return to the oven for another 20-25 minutes until cooked and just golden.

4 Leave to cool. Mix together the icing ingredients, drizzle the icing over the cake and sprinkle the coconut on top.



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approx. per serving (serves 10)

ENERGY 1790kJ 430kcal 21%	FAT 22.4g HIGH* 32%	SATURATES 15.3g HIGH* 72%	SUGARS 33.0g HIGH* 37%	SALT 0.3g LOW 6%
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% of adult's reference intake

carbohydrates per serving: 50.8g

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