

Coconut Cake

Ingredients

175g Butter (soft)

175ml Milk

1 ½ Cups sugar

3 Eggs

4- 6 Tbsp. Shredded coconut

1 ¾ Cups plain flour

1 Tsp. baking powder

½ tsp. salt

Method

1. Preheat oven to 160°C.
2. Grease muffin tray.
3. Whisk the eggs.
4. Sieve the flour and baking powder into a large mixing bowl add the salt.
5. Cream the butter and sugar with an electric whisk until it turns a pale colour.
6. Add the eggs a little at a time mixing well in-between if the mixture splits add a spoonful of flour, do this until all the eggs are added.
7. Add half the coconut milk and half the flour keep the mixer on a low speed.
8. Once combined add the shredded coconut and the rest of the coconut milk and flour.
9. Spoon into muffin trays and bake for 12-15 mins.