

SKILL LEVEL	PREP TIME	BAKE TIME	SERVINGS
👑👑👑👑👑	25 MINS	40-50 MINS	10-12

IN THE KIT

Bag 1: 175g caster sugar

Bag 2: 175g self-raising flour,
1tsp baking powder

Bag 3: 80g desiccated coconut

Bag 4: 120g caster sugar

Bag 5: 75g icing sugar

A4 baking paper

Butter measure

2x wooden skewers

YOU WILL NEED

175g unsalted butter, softened

3 medium eggs, beaten

4 limes

200g mascarpone

Loaf tin

Zester/fine grater

INGREDIENTS

Caster sugar, self raising flour (**wheat** flour, raising agents (sodium acid pyrophosphate, sodium bicarbonate), statutory nutrition (calcium, niacin, iron, thiamin)), desiccated coconut (coconut, preservative: **sulphur dioxide**), icing sugar (sugar (97%), maize starch), baking powder (**wheat** flour (**wheat** flour, calcium carbonate, iron, niacin, thiamin), raising agents (sodium acid pyrophosphate, sodium bicarbonate)).

Nutritional info	Per 100g (as sold)
Energy kJ / kcal	1724.3kJ/408.5kcal
Fat	8.24g
of which saturates	6.78g
Carbohydrates	79.02g
of which sugars	60.25g
Protein	3.23g
Salt	0.03g

Allergens: For allergens see ingredients **bold**.

May contain **wheat, milk, soya & nuts**.

Best before: see sticker. Store in a cool, dry place.

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OR



BakedIn Ltd, Office 112, Slington House, Rankine Road, Basingstoke, Hampshire, RG24 8PH

610g



Michel Roux





1. Preheat the oven to 180°C/160°C fan assisted/gas mark 4. Grease and line your loaf tin with the provided baking paper.



2. Beat together the butter and caster sugar (bag 1) until light and fluffy. Add in the 3 beaten eggs, and then the self-raising flour and baking powder (bag 2). Mix this together until smooth.



3. Zest 1 lime and extract the juice. Add in the zest and the juice to the cake mix and stir. Add in the coconut (bag 3) and give a final stir.



4. Pour the mixture into a loaf tin and bake for 40-50 minutes, until you insert a wooden skewer and it comes out clean.



5. Meanwhile make the syrup; zest and juice 2 limes. Combine the zest, juice and sugar (bag 4) in a bowl and mix.



6. As soon as the cake comes out of the oven, use the additional wooden skewer to pierce holes all over the top. Spoon your syrup over the loaf, letting it absorb the liquid. Leave to cool completely in the tin on a wire rack.



7. When cooled, remove the cake from the tin and transfer to a plate. Stir the mascarpone in a bowl until softened then mix in the icing sugar (bag 5). Spread your icing over the top of the cake.



8. Finish by zesting the final lime over the top of the cake to decorate.

MY TOP TIP

Slowly pour all of the lime syrup onto your loaf, there may seem to be too much but this is what keeps the cake moist and delicious.

Michel Roux
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