



Strawberry & Coconut Cake

A special moist cake

Makes a 20cm (8 inches) diameter cake, or roughly 10 regular muffin sized cakes

Ingredients

2 eggs, lightly beaten

170mls coconut cream or milk

125g maple syrup or runny honey (amount depends on how sweet your syrup/honey is)

90g ground nuts/seeds (I used ground almonds, sunflower)

45g desiccated coconut

90g flour (I used buckwheat flour)

1.5 teaspoons baking powder

Zest from 1 lemon

200g chopped strawberries or mixed berries, save a few berries to decorate the top

Optional - 2 tablespoons whole nuts or seeds (I used pistachio nuts)

Emma Ellice Flint

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Method

Set your oven to 190°C regular, 170°C fan forced, and line the baking tin with baking/parchment paper. If using muffin-sized tins then line with muffin paper.

Pop the eggs, coconut cream and syrup into a mixing bowl and beat together well.

Add the ground nuts/seeds, flour, desiccated coconut, baking powder. Mix together, taking care not to over beat.

Fold through the berries and, if using, the whole nuts/seeds.

Pour into the lined cake tin and if you wish, decorate the top with more berries.

Pop in the oven to bake for 35 - 40 minutes, or until a cake skewer comes away clean. For muffin sized cakes bake for 15-20 minutes, or until a cake skewer comes away clean.

Leave to cool before cutting.

Store in an airtight container: For a couple of days at room temperature, or 5 days if stored in the fridge.

This cake freezes well too.

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