

Coconut Cake-1

	Round Tin Square Tin	15cm/6in 12cm/5in	18cm/7in 15cm/6in	20cm/8in 18cm/7in	22cm/9in 20cm/8in	25cm/10in 22cm/9in	28cm/11in 25cm/10in	30cm/12in 28cm/11in	30cm/12in
Softened butter		75g 2 ½ oz	125g 4 oz	200g 6 ½ oz	220g 7 oz	250g 8 oz	375g 12 oz	440g 14 oz	515g 1 lb
Caster sugar (superfine)		110g 3 ½ oz	180g 6 oz	300g 10 oz	325g 11 oz	365g 12 oz	550g 1 lb 2 oz	650g 1 lb 5 oz	760g 1 ½ lb
Coconut essence		½ teaspoon	¾ teaspoon	¾ teaspoon	1 teaspoon	1 teaspoon	2 ½ teaspoons	3 teaspoons	3 ½ teaspoons
Eggs (Use 57g/2 oz large eggs)		1	2	2	3	4	6	6	7
Desiccated coconut		45g 1 ½ oz	75g 2 ½ oz	120g 4 oz	130g 4 oz	150g 5 oz	225g 7 oz	260g 9 oz	300g 10oz
Self-raising flour		125g 4oz	210g 7oz	335g 11 oz	360g 12 oz	415g 13 oz	625g 1 lb 5 oz	720g 1 ½ lb	850g 1 ¾ lb
Buttermilk or milk		125ml 4 fl oz	210ml 7 fl oz	335ml 11 fl oz	360ml 12 fl oz	415ml 13 fl oz	625ml 21 fl oz	720ml 23 fl oz	850ml 27 fl oz
Baking Time 180C (350F, gas 4)		50 min	1 hour	1 hour 10 min	1 hour 15 min	1 hour 20 min	1 hour 25 min	1 hour 35 min	1 hour 45 min

Method

1. Preheat the oven to 180C (350F, Gas 4).
2. Grease the cake tins and line the base with greaseproof paper.
3. Beat the butter, sugar and coconut essence until very light and fluffy.
4. Add the eggs one at a time, beating well after each addition.
5. Sift the flour and combine with the coconut.
6. Fold the flour and coconut into the butter mixer alternating with spoonfuls of buttermilk or milk.
7. Place the mixture into the cake tin and smooth the surface.
8. Bake for the required time (see chart above for your cake size).
9. Test the cake toward the end of cooking time. The cake is cooked when a skewer inserted into the center of the cake comes out clean.
10. Leave the cake to cool in the tin for about 5 minutes. Turn onto a wire rack to cool.

The coconut cake can be stored in an airtight container in the fridge for a week or freeze for up to 2 months. Allow the cakes to come to room temperature before decorating.

Bride Idea

If you are using an unusual cake tin and are unsure of the quantity of the cake mix to use, you can easily work out the quantity by measuring the volume with water.

To do this completely fill a 20 cm (8 inch) round cake tin with water, then pour this into the shaped tin until completely full.

This way you can calculate how many quantities of the basic 20 cm (8 inch) mixture will be needed to fill the tin.