

Cake Time

Blueberry Coconut cake

Recipe submitted by Mike G

Serves

Ingredients

225g fresh coconut, shelled, peeled and grated, reserving any coconut water
225g self-raising flour
1/2 tsp baking powder
4 medium eggs
225g caster sugar
225g unsalted butter, softened
1 tsp natural vanilla extract
For the Coconut Liqueur Syrup: 50g granulated sugar, 5 tbsp coconut liqueur
To Decorate: 1 x 250g tub mascarpone cheese, juice
1 lemon, fresh coconut curls
5 tbsp coconut liqueur, 2 x 125g punnets fresh blueberries



Method

1. Preheat the oven to 180C/350F/Gas 4.
2. Prepare a 23cm/9in loose-bottomed cake tin with oil and line the base with a disc of greaseproof paper.
3. Place all the ingredients for the cake into a large mixing bowl or food processor and mix to form a batter-like consistency, free of lumps.
4. Spoon the cake mixture into the prepared tin and bake for 45-55 minutes or until the cake springs back when pressed with a finger.
5. Meanwhile prepare the syrup: place the sugar into a small pan, sieve the reserved coconut water add to the pan and bring to the boil. Boil for 2 minutes, add the coconut liqueur and allow to cool.
6. Remove the cake from oven and whilst hot pierce the surface of the cake with a skewer or cocktail stick. Slowly pour over the coconut liqueur syrup and leave the cake to cool in the tin.
7. Remove the cooled cake from the tin and place onto a plate. Just before serving in a large bowl whisk the mascarpone cheese with the lemon juice and coconut liqueur.
8. Spread the mixture over the top of the cake. Sprinkle over the blueberries and decorate with the coconut curls.