



BLUEBERRY COCONUT CAKE

Makes 1 x 22cm cake

INGREDIENTS

- 1 1/2 cups dessicated coconut
- 300g frozen blueberries
- 1 cup caster sugar
- 2 eggs, lightly whisked
- 125g butter, melted
- 1 2/3 cups self-raising flour
- 1 1/2 cups AYAM Coconut Milk 270ml



MIXING

Preheat the oven to 180°C. Thaw the blueberries and drain them on absorbent paper. Line the base and the sides of the cake tin with some baking paper.

Now, in a bowl, combine the dessicated coconut and the coconut milk. Set aside for 5 minutes.

Add the sugar, the eggs and the butter to the coconut mix, and stir until well combined.

Lightly stir in the flour then add the blueberries and mix.

Pour the mix into the cake tin and bake for about 1 hour, until firm in the centre.

PRESENTATION

Once baked, take the cake out of the oven and wait 5 minutes before turning onto a cake rack to cool.