

Lemon Coconut Cake

Bialik College Kitchen Garden Program



Bialik College

Ingredients:

- ☐ **For the cake batter:**
- ☐ 2 eggs (room temperature)
- ☐ ½ cup sugar
- ☐ 1 teaspoon vanilla extract
- ☐ 1 pinch salt
- ☐ 1/3 cup rice bran oil
- ☐ Zest and juice of 1 lemon
- ☐ 1 cup plain flour
- ☐ 1 teaspoon baking powder
- ☐ ¾ cup shredded coconut
- ☐ **For the glaze:**
- ☐ 2/3 cup pure icing sugar
- ☐ 2 or 3 tablespoons lemon juice

Equipment:

- ☐ Metric measuring cups and spoons
- ☐ KitchenAid electric mixer with whisk attachment
- ☐ Chopping board
- ☐ Cook's knife
- ☐ Citrus zester
- ☐ Citrus juicer
- ☐ Wooden spoon
- ☐ Spatula
- ☐ Mixing bowls
- ☐ Strainer or sifter
- ☐ Loaf tin
- ☐ Baking paper

Method:

1. Preheat oven to 175°C. Grease a loaf pan and lightly dust it with flour.
2. Using an electric mixer, beat the eggs, sugar, vanilla extract and salt for 2-3 minutes until pale and fluffy.
3. Slowly add the rice bran oil while mixing.
4. Add the lemon zest and juice. Mix to combine.
5. In a separate mixing bowl, sift the flour and baking powder into the bowl. Mix to combine and then add into the batter, mix until combined.
6. Fold in the shredded coconut.
7. Pour the batter into the prepared loaf pan, smooth over the top and bake for 35-40 minutes. Check with a skewer to ensure it's cooked through. (**If you are short on time, divide your batter between two tins and bake for 20 minutes).
8. Let the cake cool slightly in the pan, then remove and let it cool completely.
9. While cake is cooling, sift the icing sugar into a mixing bowl then add the lemon juice gradually until you get a thick, milky glaze. Start with less juice and add more as needed.
10. Drizzle the glaze over the cooled cake and let it set.
11. This lemon coconut cake is a sweet slice of sunshine – enjoy! 😊