



Miss Windsor's Seriously Scrumptious Lemon & Coconut Cake!

Preparation time: 40 mins

Cooking time: 40 mins

Serves: 10-12 delightful guests!

Ingredients

- 170g (just under 1 cup) unsalted butter – room temperature
- 225g (1 & 1/4 cups) caster sugar
- 450g (3 & 3/4 cups) plain flour / all-purpose flour
- 100g (1 & 1/2 cups) desiccated coconut
- 6 heaped teaspoons of baking powder
- 3 x eggs
- 500ml (2 & 1/2 cups) whole milk or coconut milk
- 3 teaspoons of lemon essence
- zest of 1 lemon
- a sprinkling of desiccated coconut – to add before baking
- optional: juice of one lemon - for extra zing and moisture!
- a handful of desiccated coconut – for decoration
- slices of lemon – for decoration



5. In a separate mixing bowl cream together with a wooden spoon: the butter (room temperature) and sugar. Then as per Mrs Beeton's instruction, "Beat up well with a large wooden spoon".
6. Merrily beat in the eggs one at a time, followed by 3 teaspoons of lemon essence and lemon zest.
7. Add creamed mixture to the flour, and as Mrs Beeton suggests, "Bring to cake batter consistency with milk". Miss Windsor achieved this by using a vintage 'batter whip'; but feel free to use a wire whisk!
8. Divide carefully into your prepared baking tins, and smooth over with a palette knife.
9. Sprinkle some desiccated coconut over the top, then place both tins on the middle shelf and bake for approximately 40 minutes – start checking at 35 minutes.
10. Cover both cakes with foil half-way through, as this will help to prevent them from browning too quickly.
11. Your cakes are ready when they have shrunk from the sides a little, nicely browned, and a skewer comes out clean.
12. Once perfectly baked, allow to cool on a wire rack.
13. Whilst cooling, it's time to crack on with the Lemon Cream Filling!
14. Cream together the butter and icing sugar - then add lemon juice, zest, and a generous handful of desiccated coconut. Mix well.
15. Once your cakes have completely cooled, carefully spread the filling over one cake then 'sandwich' together.
16. If you prefer your cake to have a bit more zing, or for the texture to be extremely moist - then prick your cake with a skewer and carefully drizzle over the juice of one lemon. Darlings, if you choose to do this, then please allow the juice to absorb overnight or for a good few hours before serving.
17. When ready to serve, place on a pretty plate or exquisite cake stand of your choice.
18. Sprinkle with more desiccated coconut.
19. Serve each slice with a slice of lemon!

Enjoy with oodles of gusto!

Miss Windsor x

Ingredients for Lemon Cream Filling

- 240g (1 cup) unsalted butter - room temperature
- 240g (2 cups) icing sugar
- zest – 2 lemons
- 6 teaspoons – fresh lemon juice
- a generous handful of desiccated coconut

Equipage

- 2 x sandwich tins (21.5 cm / 8 1/2 inches)

Method

1. Wash those little 'mitts' of yours – Ta very muchly!
2. Preheat your oven to a moderately warm temperature of 180 °C / 160°C Fan / 350°F / gas mark 4. If you have a rather quick oven, then please turn the temperature down a tad – much obliged!
3. First off, grease sandwich tins with butter, and line the bottom with greaseproof paper - be careful not to over grease, as one must avoid frying the sides of this divine creation! Then dust the sides with flour.
4. Using one of your mixing bowls sieve together the baking powder and flour – do so four times to make the flour as light as possible. Then add the desiccated coconut and mix well.