



JAM & COCONUT CAKE

Try a tasty jam and coconut tray bake (30x23cm) - soft sponge base with a sweet jam and coconut topping. A classic treat!

YOU WILL NEED

225g unsalted butter at room temperature, plus extra for greasing

225g caster sugar

4 medium eggs

275g self-raising flour

4 tablespoons of milk

1 teaspoon of coconut or vanilla essence

FOR THE TOPPING

25g desiccated coconut

Raspberry jam

- Preheat your oven to 180°C/160°C fan/gas 4. Grease your traybake tin and line it with grease-proof paper.
- Cream the butter and sugar together and add the eggs - beat together until smooth.
- Gently fold in the flour and then add coconut or vanilla essence and the milk, ensuring it's mixed well.
- Spoon into the tin and bake for 35-40 mins or until a skewer comes out clean.
- Wait until the cake has cooled completely before removing it from the tin.
- Spread raspberry jam on the cooled cake's surface and sprinkle over the desiccated coconut.

Makes 16 slices

