

Lemon Coconut Cream Cake

Recipe created by Naomi Crisante

Serves 10
Preparation time 30 minutes
Cooking time 35 minutes

5 eggs
1 cup castor sugar
3/4 cup flour
1/3 cup cornflour
1 teaspoon baking powder
1/2 cup moist flake or desiccated coconut
2 x 300ml cartons Pura Pure Cream
1 tablespoon cornflour, extra
1/2 teaspoon grated lemon rind
1/4 cup strained lemon juice
1/4 cup sugar, extra
1 egg yolk
flaked or shredded coconut, for decoration

Beat eggs and castor sugar together with electric beaters for 10 minutes until thick and creamy. Sift the flour, cornflour and baking powder onto the surface of the mixture and lightly fold in. Fold in the coconut and 2 tablespoons cream. Pour into a buttered and lined 25-26 cm round cake tin. Bake at 180°C for 30-35 minutes or until golden and cooked. Remove from tin and allow to cool on a wire rack.

Meanwhile, mix cornflour to a paste with 2 tablespoons cream and combine in a saucepan with 1 cup cream, lemon rind, juice and sugar. Bring to the boil, whisking continuously until mixture has thickened. Allow to cool slightly and stir in egg yolks. Cover with a piece of baking paper so that the custard cools without forming a skin.

Whip remaining cream until soft peaks form. Cut cake into 3 layers and spread with lemon custard. Re-assemble cake. Spread sides of cake with 1/3 of the cream and gently press flaked coconut onto the sides to coat. Spread the remaining cream on the top of the cake. Sprinkle coconut around the edges of the cake and arrange Glazed Lemons in the centre to garnish just before serving.

Glazed Lemons - for garnish

Heat 1/4 cup sugar and 1 tablespoon water in a saucepan, stirring until dissolved then allow to cool until slightly thickened. Using a vegetable peeler, peel strips of lemon rind from a lemon

and cut into fine strips. Gently stir lemon strips and 1 finely sliced lemon into syrup to coat then remove onto a wire rack to cool. Use to garnish cake, just before serving.

Pura Pure Cream is also known as fresh cream and is an all natural product with absolutely nothing added to it which makes it perfect for when you want that pure cream taste. It has a butterfat content between 35-45%, whips quickly to soft, white peaks for crowning a cake and adds a fresh creaminess to sauces and custards.

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