

Lemon Myrtle Coconut Syrup Cake

Ingredients

$\frac{1}{2}$ cup (125g) unsalted butter 1 cup (250g) caster sugar 4 large eggs
2 cups (185g) desiccated coconut 1 cup (125g) self raising flour 2 tsp
ground lemon myrtle

Method

Cream butter and sugar until light and fluffy. Add eggs one at a time and beat well after adding each one. Stir in coconut, flour and ground lemon myrtle gently until combined. Put mixture into a greased and base lined 20 cm (8") round cake tin and bake at 160° Celsius for 1 hour or until cooked.

Syrup

1 cup (250g) sugar $\frac{1}{2}$ cup of water 1 tsp ground lemon myrtle Juice of 1 lemon

Method

Bring all ingredients to the boil stirring until sugar is dissolved. Strain lemon myrtle from syrup and pour the syrup over cake as soon as it comes out of the oven. Leave cake to cool in tin before turning out.

Serve accompanied by orange segments and blueberries and cream or natural yoghurt.

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