

Coconut Cake

serves 6 – 8



For the sponge

340g self-raising flour
1 teaspoon bicarbonate of soda
A pinch of salt
225g caster sugar
15ml (1 tablespoon) white wine vinegar
250 – 300ml coconut or other plant based milk
100g dairy-free margarine, melted
A few drops vanilla extract
50g desiccated coconut

For the Topping and Filling

150g dairy-free block margarine
300g icing sugar
A few drops of vanilla extract
Raspberry jam
Flaked coconut for decoration

1. Line 2 x 8 inch (20cm) round cake tins with baking parchment.
2. Preheat oven to 180°C /160°C fan oven / gas mark 4.
3. Weigh the self-raising flour, pinch of salt, bicarbonate of soda, caster sugar and desiccated coconut into a large mixing bowl.
4. Melt the dairy-free margarine. Add the plant-based milk and vinegar.
5. Stir the wet mixture into the dry ingredients with the vanilla. The mixture should be the consistency of a smooth, thick, pourable batter. Add more plant-based milk if necessary.
6. Divide the mixture between the cake tins and cook in the centre of the oven for 30 minutes until golden brown and a knife inserted into the centre comes out clean.
7. Leave the sponges in the cake tins for 10 minutes. Turn out onto a plate then turn onto a wire rack the right way up to cool.

For the buttercream

1. Cut up the dairy-free margarine into small pieces into a large mixing bowl. Beat to soften, ideally with an electric mixer. Add the icing sugar, a little at a time until fully incorporated.
2. Add a few drops of vanilla and beat until soft.
3. If the mixture is too thick, add a drop of cooled boiled water until the correct consistency.

Topping

4. Lightly toast the flaked coconut and leave to cool.
5. Place one sponge onto a plate. Spread raspberry jam over the base of the cake and 1/3 of the buttercream.
6. Place the other sponge on top.
7. Cover the top and sides of the cake with the rest of the buttercream. Place the toasted flaked coconut onto a large plate. With one hand, hold the cake above the coconut and press handfuls of coconut onto the sides and top with the other hand.

If your cake turns out a little stodgy – try adding a little more plant-based milk next time.