

May - Happy Mothers Day

Creek Coconut Cake

Preheat oven 200 degrees

Ingredients

125g Butter

1 Cup sugar

4 Eggs

2 Cups coconut

2 Cups SR Flour

Syrup

1 cup sugar

1 1/4 cups water

4 thin strips of lemon rind

Method

* Cream butter and sugar until light and fluffy.

* Add well beaten eggs, beat in well.

* Fold in coconut and sifted flour, mix well.

* Spread into greased square cake tin (20cm)

* Bake for 10 to 15 minutes or until top is golden brown.

Reduce heat to 150 and bake for a further 25-30 minutes or until skewer comes out clean.

* Allow to stand for 5 minutes in tin, then pour over the prepared syrup. Allow cake to become cold in tin before turning out.

Syrup

Place all ingredients in pan, stir over low heat until sugar has dissolved, increase heat and bring to the boil, reduce heat and simmer for 5 minutes.

Remove lemon rind and pour hot syrup over cake.

Note from Tania

A few years ago my Mum, Dad, sister, Fiona and I went on

a caravanning trip through beautiful Tasmania. We stopped in for afternoon tea at a lovely little cafe on the outskirts of Deloraine. We were served a slice of cake with our English Breakfast teas and my goodness, it was one of the most scrumptious cakes I have ever tasted.

The lovely lady running the cafe gave us the recipe and I am delighted to be sharing this with you.

Enjoy, TK xx