

LYCHEE & COCONUT CAKE

by Chef Norman Musa



Lychee & Coconut Cake

Serves 8

Ingredients

250g golden caster sugar
320g softened butter, plus
extra for the tins
5 large eggs
100ml coconut milk
500 self-rising flour
2 x 560g cans of lychee in
syrup, drained & roughly chopped
100g desiccated coconut, lightly toasted
20 mint leaves, finally chopped
½ teaspoon salt

Heat oven to 180C /160C Fan /Gas 4. Butter 2 x 20cm x 30cm rectangular (square or sandwich) tins and line with baking paper. In a large bowl, beat well sugar and butter to a creamy consistency. Slowly beat in the eggs, one by one, then add in the coconut milk and fold in the flour. Gently fold in the lychees, desiccated coconut, mint leaves and salt. Mix well.

Divide the mix between the cake tins, place into the oven and bake for about 20-25 minutes until risen and golden brown. Remove from the oven and allow to cool for 5 mins in the tin, before turning out onto a wire rack to completely cool down. For the glaze, add all the ingredients except for the pomegranate seeds in a medium bowl. Mix well and scoop out 4-6 tablespoons onto one cake then sandwich the cakes together. Pour the remaining glaze on top of the cake and scatter the pomegranate seeds.

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