

Lime and Ginger Drizzle Cake

7oz butter
6oz caster sugar
3 eggs
7oz plain flour
3 tsp baking powder
1 rounded tsp ginger (ground)
2oz coconut
3 stalks of stem ginger (chopped)
2 tbsp milk
4 limes

Method

Beat the butter and sugar and add the zest of 3 limes
Add the eggs slowly, followed by the flour, ginger and baking powder
Fold in coconut and chopped stem ginger
Add the milk and juice of 2 limes
Bake at 160 degrees for 40-45 minutes, or until a skewer comes out clean
Allow to cool for 10-15 minutes

Topping

Juice of the other two limes
2 tbsp granulated sugar
3 tbsp ginger syrup
Mix together all the ingredients and then cover the cake after making holes with a skewer