



FRESH AS^o

EVERYDAY GOURMET RECIPE



THE CAKER

Melanie Riddell

Plum, Lime and Coconut Cake with
Plum Cream Cheese Icing

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Ingredients

150g butter, softened
150g caster sugar
1 tsp vanilla extract
3 organic eggs
100g spelt flour
30g ground almonds
70g fine desiccated coconut
2 tsp baking powder
1/2 cup unsweetened Greek yoghurt
juice and zest of 2 limes
5 large ripe plums, halved and stones removed

Icing

200g cream cheese
juice of half a lime
3 tbsps honey
1 tsp vanilla extract
2 tsp Fresh As Plum Powder

Garnish

Handful of Fresh As Plum Slices
1/4 cup toasted coconut flakes
Fresh flowers (optional)

Method

Preheat the oven to 180°C fan bake.
Line a 22cm cake tin with baking paper.
In the bowl of an electric mixer, cream the butter and sugar until pale, light and fluffy.

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Add the vanilla and then the eggs, one at a time, beating until combined between each addition. In 2 lots, add in the flour, ground almonds, coconut and baking powder. Add the yoghurt and lime zest and juice. Stop your electric mixer once all the ingredients are combined, do not over mix. Pour the batter into the tin and press the plum halves down lightly with a spoon. Bake for approximately 40 minutes or until golden in colour, springy to the touch and a skewer inserted in the centre comes out clean. Allow the cake to cool for around 10 minutes before turning onto a cooling rack.

Plum Cream Cheese Icing Method

In the bowl of an electric mixer, beat cream cheese until smooth, being careful not to over beat. Add the lime juice and honey until fully incorporated. By hand, fold through the vanilla and plum powder.

Once the cake is cool ice the top of the cake with the icing and decorate with crushed Fresh As Plum Slices, toasted coconut flakes and fresh flowers if using.

Refrigerate in an airtight container for up to 3 days.

serves 12

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Recipe and Styling by The Caker
Photography by Bruce Nicholson